

Breakfast Cookies

Cookies for breakfast – yes, please! These Oatmeal cookies are filled with dried fruit and warm spices, perfect to grab along with a travel mug of tea on your way out the door. Vegan and with little sugar, thanks to delicious olive oil and balsamic, they are as healthy as a bowl of oatmeal.

Makes 2 dozen

2 cups rolled oats
½ cup all-purpose flour
½ cup unsweetened coconut flakes
1 tsp ground cinnamon
1 tsp ground ginger
¼ tsp ground cloves
½ tsp baking powder
½ tsp sea salt
¼ cup maple syrup
¼ cup mild extra virgin olive oil, or blood orange infused olive oil
¾ cup apple sauce
¼ cup cinnamon pear dark balsamic
¼ cup dried cranberries
¼ cup chocolate chips

Preheat oven to 350°F and line a cookie sheet with parchment paper.

Combine oats, flour, coconut, spices, baking powder, and salt in a medium mixing bowl, stirring to combine.

In a separate bowl, whisk together the maple syrup, olive oil, apple sauce, and vinegar until well blended. Gently stir in the oat flour mixture. When half incorporated, add the cranberries and chocolate chips, and mix until a stiff dough forms with all the flour absorbed.

Scoop about 2 tbsp of cookie dough onto a baking sheet, flattening the tops with damp fingertips or the bottom of an oiled glass. Space cookies 1” apart and bake for 10 to 12 minutes, until golden brown on the edges. Let cool on a baking rack for 10 minutes.

Enjoy!

Leftovers will store in an airtight container for up to one week.