



Breakfast Cookies

- 1 cup gluten free oats
- 1 cup gluten free oat flour
- 1/2 cup unsweetened coconut
- 1/2 cup pepitas
- 1/3 cup slivered almonds
- 1 tablespoon chia seeds
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1 large banana pureed
- 1/2 cup applesauce
- 3 tablespoons coconut oil melted or liquid
- 3 tablespoons maple syrup
- 1 egg beaten
- 1 1/4 cup fruit of choice (we used blueberries and cranberries)

Mix all dry ingredients. Then add banana, applesauce, coconut oil, maple syrup, and egg. Stir to incorporate and fold in fruit. Bake at 325 for 15 minutes. Store in airtight container. Cookies are very moist if using fresh fruit. You can substitute dried fruit however it raises sugar content.