

Spiced Breakfast Cookies

<u>Single</u>	<u>Multiple</u>
3/4 Cup	1 1/2 Cup
2 -	2 -
1/4 Cup	1/2 Cup
1 Tbsp	2 Tbsp
1/2 Tsp.	1 Tsp.
1 Tsp.	2 Tsp.
1/2 Tsp.	1 Tsp.
1/2 Tsp.	1 Tsp.
1/2 Tsp.	1 Tsp.
2 1/4 Cup	4 1/2 Cup
1/2 Cup	1 Cup

Almond Butter
Overripe Bananas
Maple Syrup
Molasses
Dried Orange Zest
Ground Cinnamon
Ground Nutmeg
Ground Cloves
"Old Fashion" Oats
Dark Chocolate Chips (Vegan Compliant)
Craisins

- ☐ Preheat oven to 350 F (177 C)
- ☐ Line a baking sheet with parchment paper or coat with oil/cooking spray
- ☐ In large bowl, combine almond butter with bananas, maple syrup, molasses, orange zest and spices.
- ☐ Mix, mashing bananas as you stir so that they are well incorporated but small chunks.
- ☐ Add the oats, chocolate chips and craisins. Fold together to combine.
- ☐ Using cookie scoop or two spoons, scoop the dough onto the cookie sheet. Press top gently to flatten them as the cookies will not spread at all during baking.
- ☐ Bake 10 minutes. Serve Warm.

Yield: Single: 24, Multiple: 48

Comments: 1) Can be stored covered in refrigerator four up to 1 week.