



Cranberry Breakfast Cookies - Allons-y!

8 servings
20 minutes

Ingredients

1 Banana (mashed)
1 Egg
1 1/2 cups Oats
1/2 cup Almond Butter
1/3 cup Unsweetened Applesauce
1/2 tsp Cinnamon
1/2 cup Dried Unsweetened Cranberries

Directions

- 1 Preheat oven to 350°F (177°C). Mash bananas in a bowl with a fork. Add ground flax seeds and mix well.
- 2 Mix in the oats, almond butter, cinnamon and dried cranberries. Roll into balls and place on a baking sheet lined with parchment paper. Press down gently with a fork to flatten. Bake for 20 minutes or until golden brown. Enjoy!

Notes

Sweet Tooth, You can add chocolate chips if you want to make those breakfast cookies more of a treat.

Vegan, For a vegan version of those cookies, you can add 1/3 cup ground flax seeds and omit the egg.

No Applesauce, Add a little more almond butter instead.

No cranberries, Use raisins or dried cherries instead.