

BREAKFAST COOKIE

Yield: 22 Cookies



INGREDIENTS

2 eggs
2 cups (190g) rolled oats
Heaping $\frac{1}{2}$ cup unsweetened shredded coconut
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon Kosher salt
 $\frac{3}{4}$ cup smooth peanut butter
 $\frac{1}{2}$ cup pure maple syrup
1 $\frac{1}{2}$ teaspoons pure vanilla extract

MIX-IN INGREDIENTS

$\frac{1}{2}$ cup dried fruit (such as cranberries, currants, golden raisins)

$\frac{1}{2}$ cup pepitas, sunflower seeds, or chopped walnuts

$\frac{1}{3}$ cup hemp hearts

METHOD

- Preheat the oven to 350°F. Line two large sheet pans with parchment paper.
- In a large bowl, mix together the dry ingredients: oats, coconut, baking powder, baking soda, and salt.
- In a medium bowl, mix together the wet ingredients: peanut butter, maple syrup, vanilla, and eggs. Whisk until smooth and thick.
- Pour the wet mixture into the dry ingredients, using a silicone spatula to mix everything until the mixture resembles a cookie dough. Fold in your desired mix-ins (dried fruit, chopped nuts/seeds, and hemp seeds) using the spatula.
- If the dough is too sticky to handle, refrigerate it for 10-15 minutes to firm up slightly.
- Use an ice cream scoop of dough onto the prepared baking sheet, spacing them about 1/2 inch apart, the cookies do not spread.
- Lightly flatten the top of each cookie with your hands.
- Bake the cookies for 18-20 minutes.
- After 5 minutes, use a spatula to carefully transfer them to a cooling rack.

Recipe Note: Store leftover cookies in an airtight container on the counter for 5 to 7 days, or in the freezer for up to 3 months.