



AUNTY KATE'S BREAKFAST COOKIE

"Create love in the kitchen, enter with a good mind, a happy heart and clean hands!"
~Aunty Kate

(vegan, soy, dairy, and egg free!)

INGREDIENTS

- $\frac{3}{4}$ cup rolled oats,
(to make this recipe gluten free, you must buy gluten free oatmeal. Not all rolled oats are gluten free, so read your labels!)
- $\frac{3}{4}$ cup almond flour
- 3 tbsp coconut oil
- $\frac{1}{4}$ cup maple syrup
- $\frac{1}{4}$ cup dried cranberries,
(roughly chopped into smaller bits)
- $\frac{1}{2}$ tsp cinnamon
- a pinch of salt

COOK TIME: 15MINS
MAKES SIX COOKIES

DIRECTIONS

1. Preheat the oven to 350°F
2. Put the rolled oats in a blender, food processor or spice grinder and pulse until the oats are ground into a meal. Dump the ground oats into a bowl and add the almond flour, cinnamon and salt. Mix well.
3. Drop the coconut into the bowl and mash it into the flour with the back of a spoon. The mixture will be crumbly. Pour the maple syrup in and mix well.
4. Stir in the cranberries.
5. Line a baking sheet with parchment paper or a silpat. Using a $\frac{1}{4}$ -cup, scoop the dough onto the baking sheet and flatten them to about $\frac{1}{2}$ -inch thick (you can use the back of the measuring cup to flatten them)
6. Put them in the oven and bake for 15 minutes