



Bestslope Breakfast Cookies

A recreation of Bestslope Coffee Company's Breakfast Cookies

SERVINGS: 16 PREP TIME: 10 min
TOTAL TIME: 20 min

Ingredients

1-1/2 cups rolled oats

1 cup 1:1 gluten-free flour

3/4 cup almond butter

1/4 cup maple syrup

2 Tbsp coconut oil, melted

2 Tbsp flaxseed + 5 Tbsp water

2 Tbsp chia seeds

1 tsp ground cinnamon

1/2 tsp sea salt

1/2 tsp baking soda

1/4 cup dried cranberries

1/4 cup pepitas

Directions

Preheat oven to 350°F. Line two baking sheets with parchment paper. In a bowl combine flaxseed and water and let rest for 5 minutes. Add in maple syrup, melted coconut oil and almond butter and stir to combine. In a separate bowl, whisk together flour, oats, cinnamon, chia seeds, baking soda, and salt. Add dry ingredients to wet ingredients and stir until combined. Gently mix in cranberries and pepitas. Roll dough into 2 tablespoon balls at a time, and place on baking sheets, spacing 3 inches apart. Flatten each cookie, about 1/4" thick, with the back of a spoon. Bake for 8-12 minutes or until the tops are a light, golden brown. Let them cool on the baking sheet for 5 minutes before transferring to a cooling rack. Store in an airtight container for up to a few days. Refrigerate or freeze for even longer storage time.



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Recipe

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