

# Gluten Free Breakfast Cookies

A delicious salad entre. Filling, high in protein and phytonutrients.

## Categories

Gluten-free

Yields: 12 servings

Preparation time: 15 mins

Cooking time: 15 mins

Category: Breakfast

Complexity: Simple

Vegan experience: Absolute beginner

Preparation style: Cooked



## Ingredients

Gluten free oats	2 x 1/2 cup
Natural almond meal	2 x 0.25 cup
Coconut, dried, shredded or flaked, unsweetened	0.5 cup
Cinnamon, ground	1 teaspoon
Baking powder	0.5 teaspoon
Baking soda	0.5 teaspoon
Salt, sea salt	0.5 teaspoon
Coconut oil	0.25 cup
Flax seeds, not fortified	1.5 tablespoon
Almond butter, unsalted	0.33 cup
Maple syrup	0.33 cup
Vanilla extract	1 teaspoon
Pumpkin or squash seeds, unshelled, unsalted	0.25 cup
Goji berries	1 x 0.25 cup
Walnuts	0.25 cup
Chocolate chips, sugar free	0.25 cup

## Instructions

1. Preheat oven to 350 F. Grease a cookie sheet with coconut oil or use baking paper.
2. Grind flax or chia seeds in coffee grinder and mix in small bowl with 3 tbsp of water. Mix well and set aside.
3. In a medium sized bowl add gluten free rolled oats, almond meal, shredded coconut, cinnamon, baking powder, baking soda and salt.
4. In a small bowl combine flax or chia egg (flax seed and water mixture), melted coconut oil, nut butter, maple syrup and vanilla extract. Add the wet ingredients to the dry ingredients and stir to combine.

5. Fold in pumpkin seeds, goji berries (or substitute goji berries for dried cranberries, blueberries, cherries or raisins), walnuts and chocolate chips.
6. Use approximately 1/4 cup per cookie. Roll into a balls and place on cookie sheet. Makes about 12 cookies. Press down lightly to on each cookie and bake for 12 - 15 minutes or until lightly browned.
7. Remove from oven and let cool for about 10 minutes before transferring to wire cooling rack.
8. Store in airtight container for 5 days or refrigerate for up to 10 days.