

# BANANA ALMOND BERRY BREAKFAST COOKIES

There is a time and place for cookies and, sadly, this does not typically include breakfast. However, when only wholesome ingredients are involved, I say eating cookies for breakfast is not only a genius way to jump-start the day, but a tasty one, too! They are soft, hearty, and not overly sweet, and only use one bowl. Use certified gluten-free oats, for gluten-free cookies.

PREP TIME: 10 minutes    TOTAL TIME: 50 minutes    YIELD: 12 cookies

2 ripe bananas  
2½ cups (225 g) old-fashioned whole rolled oats  
1 cup (250 g) almond butter, room temperature  
⅓ cup (170 g) honey  
½ cup (45 g) sliced almonds  
½ cup (75 g) dried cranberries  
½ teaspoon pure vanilla extract  
½ teaspoon ground cinnamon  
¼ teaspoon salt

## MAKE-AHEAD TIP

Baked cookies freeze well for up to 3 months; thaw overnight in the refrigerator and, if desired, bring to room temperature before serving.



## SALLY SAYS

*I like to make a batch of these breakfast cookies a couple times per month and wrap them individually so they're portioned out.*

1. Preheat oven to 325°F (170°C). Line baking sheets with parchment paper or silicone baking mats. Set aside.
2. Mash the bananas easily using a handheld or stand mixer fitted with a paddle attachment. Once the bananas are mashed, add the oats, almond butter, honey, sliced almonds, cranberries, vanilla extract, cinnamon, and salt. Beat together on medium speed until everything is combined.
3. Scoop mounds of the mixture, about ¼ cup (No. 16 scoop) of the mixture per cookie, and place 3 inches (7.5 cm) apart on the baking sheets. You won't want to have more than 6 cookies per baking sheet since they are so large. The cookies won't spread much in the oven, so gently press the mounds down to create a flatter shape.
4. Bake for 17 to 20 minutes, until lightly browned on the sides.
5. Remove from the oven and allow to cool on baking sheets for 5 minutes before transferring to a wire rack to cool completely.
6. Cookies will stay fresh in an airtight container at room temperature or in the refrigerator for up to 1 week.

