



Evolving Cookies: Guilt-Free Treats By Nature's Algorithm

Deliciously evolved for your
healthiest cravings!



Banana Almond Harvest Crunch

- 1) **Preheat oven** to 175°C.
- 2) **In a bowl**, mix until combined
 - ❑ 400 g rolled oats
 - ❑ 101.79 g finely ground almond flour
 - ❑ 7.77 g mashed banana
- 3) **Scoop dough** onto a lined baking sheet, spacing 5 cm apart.
- 4) **Bake** for 10–12 minutes, until edges are golden.
- 5) **Cool** before serving.



stablediffusionweb.com

Banana Oat Cocoa Crunch Bombshell

- 1) **Preheat oven** to 175°C.
- 2) **In a bowl**, mix until combined
 - ☐ 400 g rolled oats
 - ☐ 29.06 g mashed banana
 - ☐ 26.36 g cocoa powder
 - ☐ 7.83 g almond flour
- 3) **Scoop dough** onto a lined baking sheet, spacing 5 cm apart.
- 4) **Bake** for 10–12 minutes, until edges are golden.
- 5) **Cool** before serving.



Pumpkin Almond Harvest Crunch

- 1) **Preheat oven** to 175°C.
- 2) **In a bowl**, mix until combined
 - ☐ 400 g canned pumpkin
 - ☐ 60.28 g rolled oats
 - ☐ 41.09 g finely ground almond flour
 - ☐ 21.44 g oats
- 3) **Scoop dough** onto a lined baking sheet, spacing 5 cm apart.
- 4) **Bake** for 10–12 minutes, until edges are golden.
- 5) **Cool** before serving.



Raspberry Banana Oasis Cruncher

- 1) **Preheat oven** to 175°C.
- 2) **In a bowl**, mix until combined
 - ☐ 370.19 g freeze-dried raspberries
 - ☐ 22.1 g oats
 - ☐ 24.13 g finely ground almond flour
 - ☐ 4 g almond flour
 - ☐ 5 g mashed banana
- 3) **Scoop dough** onto a lined baking sheet, spacing 5 cm apart.
- 4) **Bake** for 10–12 minutes, until edges are golden.
- 5) **Cool** before serving.

