

Breakfast Cookies – Gluten Free

- 4 1/2 C Rolled Oats (divided)
- 1 C Butter
- 1 C Dark Brown Sugar
- 1/4 C Maple Syrup
- 2 Eggs
- 1 Tsp Vanilla Extract
- 2 Tbsp Cornstarch
- 1 Tsp Baking Powder
- 1/4 Tsp Salt
- 1 Tsp Cinnamon
- 2/3 C Walnut Pieces
- 3/4 C Dried Cranberries



RECIPE INSTRUCTIONS

1. Preheat oven to 350 F.
2. In a food processor, process 1½ cups of the oats into a fine meal. Set aside.
3. In the Bosch mixing bowl, beat together vegan butter, brown sugar, and maple syrup with the whips or cookie paddles, until creamy. Add egg replacer + water and vanilla and beat again until mixed.
4. Add cornstarch, ground oats, cinnamon, salt, and baking powder and mix with the electric beater on low until just combined.
5. Using a wooden spoon, stir in remaining 3 cups rolled oats, walnut pieces, and dried cranberries.
6. Line a baking sheet with parchment paper and bake in preheated oven for 15-18 minutes, or until golden.
7. Cool on a wire rack before serving!