



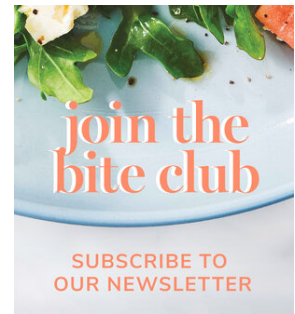
orange & almond breakfast cookies

Thanks to this delicious recipe for Orange & Almond Breakfast Cookies you will never skip the most important meal of the day again. We've taken the classic oatmeal raisin cookie and ramped it up with the sweet and citrusy taste of orange and the added crunch of almonds. Breakfast never tasted so good.

MAKES: 14 COOKIES



julie albert & lisa gnat



ingredients

- 1½ cups old fashioned oats
- 1½ cups almond flour
- 1 tsp ground cinnamon
- ½ tsp baking soda
- ½ tsp kosher salt
- ½ cup almond butter
- ½ cup orange juice
- ¼ cup honey
- 1 tsp orange zest
- 1 tsp vanilla extract
- 1 cup dried cranberries
- ½ cup coarsely chopped toasted almonds

directions

1. Preheat oven to 350°F. Line a baking sheet with parchment paper and set aside.
2. In a large bowl, combine oats, almond flour, cinnamon, baking soda and salt. In a medium bowl, whisk almond butter, orange juice, honey, orange zest and vanilla extract. Pour into oat mixture and stir in dried cranberries, and chopped almonds. Mix until ingredients are well combined. Drop ¼ cup dough onto prepared baking sheet. Bake 12 minutes until the edges are golden.

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“I was seven before I realized that you could eat breakfast with your pants on.”

— CHRISTOPHER MOORE

