

Everyday Pantry Breakfast Cookies

Ingredients

- 2 ¼ cups Quaker® Oats-Old Fashioned
- 1 cup nut butter, whichever you have in your pantry
- 2 tbsp honey or date syrup/paste
- 1 tsp vanilla extract
- 1 cup unsweetened applesauce (or mashed banana)
- Pinch salt (optional)
- 1/8 tsp baking soda
- 1 tsp cinnamon, ground
- 1/2 cup dried fruit (cranberries, raisins, etc.)
- 1/2 cup chopped nuts or seeds (almonds, walnuts, pepitas, etc.)

How to make it

1. Preheat oven to 335°F.
2. Line a baking tray with parchment. Set aside.
3. In a large bowl or bowl of a stand mixer fitted with paddle attachment, beat together nut butter, honey, vanilla, until smooth. Add applesauce or mashed banana, salt and cinnamon, continue to beat together until smooth. 1 min.
4. Add oats, baking soda and continue to mix until combined. Finish by adding the nuts, dried fruit, and any other pantry items you'd like. Mix until completely combined. Remove from stand mixer and cover with cling wrap. Place in fridge for 30 mins or up to overnight.
5. Scoop 1/8 - 1/4 cup sized balls of cookie dough. Place onto the lined tray and gently flatten using the bottom of a measuring cup or the palm of your hand. Place them about 1/2 inch apart as they won't spread too much.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
30 min	15 min	45 min	12

Made with



Quaker® Oats-Old Fashioned

6. Bake the cookies for 12-15 mins until golden brown, and still soft.
7. Remove the cookies from the oven and allow to cool for at least 5 min before enjoying them.