

Vanishing Oatmeal Power Breakfast Cookies



Our guests love these great, healthy power cookies. We decided to share our recipe for you to enjoy at home as they are perfect for a quick breakfast on the go, and perfect to pack for a hike.

Ingredients:

½ cup (1 stick), plus 6 tablespoons of butter, softened
¾ cup raw honey
½ cup of brown sugar (or for less sweet, use coconut sugar)
2 large eggs
1 tablespoon of vanilla or 4 tablespoons of real maple syrup (your choice)
1 ½ cups gluten free multi-purpose flour blend 1 teaspoon of baking soda
2 teaspoons of ground cinnamon
½ teaspoon salt (optional)
3 cups of organic quick oats, uncooked
½ cup of Michigan dried cherries
1/3 cup of organic dark chocolate cocoa nibs
¼ cup of Trader Joes natural white chocolate chips
½ cup of dark chocolate chips
½ cup walnuts or pecans
Lots of love!



Baking Instructions:

Heat oven to 350 F. In large bowl, beat butter and sugars on medium speed of electric mixer until creamy. Add eggs, vanilla or maple syrup and beat well. Add flour blend, baking soda, cinnamon and salt. Stir in oats and cherries, cocoa nibs and nuts. Mix well. Bake 10 to 12 minutes until golden brown` on a greased cookie sheet. Cool completely. Enjoy!!

Healing Retreat with A View
yahwehraphacenter.com
231-489-8193