Berry Breakfast Cookies

Prep Time: 10 minutes
Cook Time: 30 minutes
Total Time: 40 minutes
Yields: 24 cookies



Ingredients:

- 2 ripe bananas, mashed
- 1/2 cup Friendly Farms Unsweetened Vanilla AlmondMilk
- 1/2 cup Simply Nature Organic Coconut Oil
- 1 tablespoon Stonemill Pure Vanilla
- 1 tablespoon lemon juice
- 3 tablespoons Berryhill Honey
- 2 Goldhen Large Eggs
- 1/4 cup Peanut Delight Crunchy Peanut Butter
- 1/2 teaspoon Baker's Corner Baking Powder
- 1 teaspoon Stonemill Cinnamon
- 2 1/4 cups Millville Quick Oats, uncooked
- 2 5-ounce packages Southern Grove Dried Mixed Berries

Directions:

- 1. Preheat oven to 350°.
- 2. In a medium bowl, combine bananas, almond milk, coconut oil, vanilla, lemon juice, honey and eggs. Whisk until fully incorporated.
- 3. Stir peanut butter, baking powder, cinnamon and oats into wet ingredients. Once a soft dough forms, add dried fruit.
- 4. On a baking sheet, scoop dough into 24 balls.
- 5. Bake 25-30 minutes. Enjoy!