

## Oat & Flax "Breakfast" Cookies

### Ingredients:

- 1/2 cup coconut oil (melted)
- 2 eggs
- 1 tsp pure vanilla extract
- 1/3 cup unsweetened applesauce (homemade is best!)
- 1/4 cup maple syrup
- 1-1/2 cups oat flour
- 1 cup rolled oats
- 1/4 cup ground flax seeds
- 1/2 tsp baking soda
- 1 tsp true cinnamon
- pinch of sea salt
- 3/4 cup dried Zante currants (or other dried fruit of choice)
- 1/3 cup cacao nibs

### Directions:

1. Preheat oven to 350 F. Line a baking sheet with parchment paper and set aside.
2. In a large bowl, mix coconut oil, eggs, vanilla, applesauce, and maple syrup with an electric beater on medium speed until well blended.
3. Add in the oat flour, oats, ground flax seeds, baking soda, cinnamon, and sea salt, and mix together.
4. Fold in the dried currants and cacao nibs.
5. Spoon onto the prepared baking sheet, leaving about an inch between cookies. Sprinkle whole flax seeds on top, if desired.
6. Bake in preheated oven for 12-15 minutes, or until golden brown and solid. Let cool for 5 minutes on baking sheet, then transfer to a wire rack to cool completely.
7. Makes 20-25 cookies.