



Everyday Pantry Breakfast Cookies



SERVINGS

12



COOKING TIME

15 min

Transform your pantry staples into wholesome treats with these Everyday Pantry Breakfast Cookies, packed with nourishing ingredients for a convenient and delicious start to your day.

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.)

Cooking Instructions

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.

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.