



Beethoven's Breakfast Cookies

"My good friend Ludwig enjoys a very strong cup of morning coffee before he starts composing. Nothing like some healthy breakfast cookies to go with it!" – Mr. Peabody

Servings : 24 cookies

Prep Time: 8 mins

Cook Time : 10 mins

Ingredients

- ¾ cup walnuts
- 1 ½ cups rolled oats
- 1/3 cup whole wheat flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon ground cinnamon
- ¼ cup cookie butter (Or substitute equal amount of almond butter/peanut butter)
- ¼ cup peanut butter
- ¼ cup coconut oil
- ¼ cup agave nectar
- ¼ cup brown sugar
- 1 egg
- 1 teaspoon vanilla extract
- ½ cup dried cranberries
- ½ cup semi-sweet chocolate chips



Directions

- Combine all the dry ingredients : walnuts, rolled oats, whole wheat flour, baking soda, salt, and ground cinnamon in a bowl
- Combine all the wet ingredients: cookie butter, peanut butter, coconut oil, agave nectar, brown sugar, egg and vanilla extract in a separate bowl
- Slowly pour the wet ingredients into the dry ingredients, mixing until well-combined
- Stir in dried cranberries and chocolate chips
- Scoop 1 ½ tablespoon of the cookie dough and place it two inches apart on a lined baking sheet
- Bake at 350°F for 10 minutes or until edges are golden brown