

Breakfast Cookies



Breakfast cookies are a great option for reluctant morning eaters or when early practice/games don't allow adequate nutrition timing for a full meal.

1. Preheat the oven to 375. In a medium bowl whisk together flour, salt, chia seeds, and baking soda.
2. Mix together butter and sugars on medium-high until light & fluffy. Beat in eggs and vanilla. Reduce speed and add flour mix until just combined.
3. Stir in oats, granola, and add-ins (or granola mix). Scoop 6-8 dough balls (these are larger cookies) onto ungreased cookie sheet. Bake 15-20 minutes until golden brown.

Time Saver: Use your favorite pre-made granola- I like Kind Raspberry Clusters with Chia Seed (may need to use less sugar if granola has added sugar)

Makes 20-24 cookies



INGREDIENTS

- 2 cups flour
- 1/2 tsp. kosher salt
- 1 tsp. baking soda
- 2 sticks (1 cup) butter, softened
- 3/4 c. light brown sugar
- 1/2 c. sugar
- 2 large eggs
- 1 tsp chia seeds
- 1 tsp vanilla
- 2 cups old-fashioned rolled oats
- 1 cups plain granola*
- 1 cups add-ins: dark chocolate chips, dried fruit, nuts, seeds (own combo)*

*see time-saver