



## Monster Breakfast Cookies

12 servings

40 minutes

### Ingredients

2 Banana (mashed)  
2 Egg  
1 Carrot (grated)  
1/2 cup Almond Butter  
2 tbsps Coconut Oil  
2 tbsps Maple Syrup  
1 1/2 cups Oats  
1 cup Almond Flour  
1/4 cup Pumpkin Seeds  
2/3 cup Raisins  
1 tsp Cinnamon

### Directions

- 1 Preheat oven to 350°F (177°C).
- 2 In one mixing bowl, combine mashed banana, eggs, grated carrot, almond butter, coconut oil and maple syrup. Mix well.
- 3 In another bowl, mix together oats, almond flour, pumpkin seeds, raisins and cinnamon.
- 4 Combine wet and dry ingredients and mix well. Using clean hands, form dough into large cookies and place on a baking sheet. Bake in oven for 25 to 30 minutes, or until cookies are golden brown.
- 5 Remove and let cool completely before storing in an airtight container or in the freezer. Enjoy!

### Notes

**No Raisins:** Try unsweetened dried cranberries.

**No Pumpkin Seeds:** Use sunflower seeds instead.

**No Eggs:** Make a flax egg by combining 1 tbsp ground flax seed with 3 tbsp water. Stir and let sit for 10 minutes. Use this mixture to replace 1 egg.

**Serving Size:** One serving is equal to one cookie.