

Gluten Free Trail Mix Breakfast Cookies

Prep: 15 min Cook: 25 min Total: 40 min Serves: 24

Ingredients

- 2 cups brown sugar
- 1/2 cup butter (softened to room temperature)
- 1 cup peanut butter (or nut butter of your choice)
- 2 tsp vanilla extract
- 1 tsp cinnamon
- 1 TBLS honey
- 3 eggs
- 2 tsp baking soda
- 1 tsp salt
- 4 1/2 cups quick-cooking oats
- 1 cup of chocolate chips
- 1 cup dried blueberries
- 1/2 cup dried cherries
- 1/2 cup coconut (non-sweetened)
- 1/2 cup dried chopped dates or walnuts

Sharon's Hint

These cookies freeze really well!
Place in a plastic storage container,
separating the layers with parchment.
Cookies are good for a month.

Directions

Step 1.

In a large mixing bowl, combine sugar, peanut butter, and butter. Mix well. Add vanilla and honey, mix well. Add eggs, one at a time mixing well between each.

Step 2.

Add baking soda and salt, mixing well. Gradually add oatmeal (switch to hand mixing if the batter is too thick). Stir in dried fruit, nuts (if using) and chocolate chips.

Step 3.

Place batter on parchment-lined baking sheet using a 1/4 cup ice cream scoop or measuring cup and slightly flatten down the mounds of dough.

Step 4.

Bake at 350 F for 10-12 minutes. Centers of cookies will be soft but edges will be golden and set. Let stand on cookie sheet for 5 minutes before transferring to a wire rack to cool.