



Orange Cranberry Breakfast Cookies



MAKES 12-14 COOKIES

TOOLS

Unbleached parchment paper
Cookie cutter (any shape you like)
Blender
Small pot with lid
Large spoon or silicone spatula
Large glass bowl

INGREDIENTS

1 ¼ cup gluten-free rolled oats
¼ cup cooked quinoa (here's how)
½ cup unsweetened shredded coconut
2 tsp chia seed
½ tsp fine ground sea salt
½ cup pecans, chopped
½ cup walnuts, chopped
½ cup dried cranberries
1 small red apple, cored and seeded
2 tbsp coconut oil
2 tbsp orange juice
1 tsp orange zest
2 tbsp maple syrup
1 tsp vanilla extract
Pinch ground cardamom (optional)
Pinch ground cinnamon (optional)

STEPS

1. Preheat oven to 350°F.
2. If you haven't already, cook quinoa according to the instructions in this post. Toss into large glass bowl. Set aside.
3. For extra flavor, toast coconut on parchment-lined cookie sheet for 3-4 minutes, no longer (it will burn quickly). Toast pecans and walnuts for 5-7 minutes. These are optional steps, but really bring out nice flavor, so I recommend them.
4. Prepare orange juice and zest.
5. Toss zest in the large glass bowl, and the juice in the blender with apple, maple syrup, vanilla extract, chia seed and coconut oil. Blend until liquid.
6. Place oats in large glass bowl with zest, quinoa, cranberries, toasted coconut, pecans, walnuts and salt. Toss to mix.
7. Now, fold in wet ingredients until well mixed.
8. Lay out parchment on a baking sheet and press some breakfast cookie dough into a cookie cutter. Lift up cookie cutter and repeat until all cookies are formed. Bake for 35-40 minutes, or until dry.
9. Store in an airtight, glass container in the fridge for up to one week. Enjoy cold, or reheat in the oven for warm breakfast cookies.

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