



APRICOT BREAKFAST OAT COOKIES



SERVES: PREP TIME: COOK TIME:

8 | 15M | 15M

VEGETARIAN

INGREDIENTS:

- 2 Tbsp Crofter's Organic Premium Apricot Fruit Spread
- 1 Cup Rolled Oats
- ¾ Cup Whole Wheat Flour
- ½ Tsp Ground Cinnamon
- 1 ½ Tsp Baking Powder
- ½ Tsp Salt
- 1 Large Egg (Room Temp)
- 1 Tsp Vanilla Extract
- 2 Tbsp Coconut Oil (Melted)
- ½ Cup Raw Honey
- 1-2 Tsp Raw Coconut Sugar (For Sprinkling)

DIRECTIONS:

1. Preheat oven to 325°F and line a baking tray with parchment paper or tin foil. Set aside.
2. In a medium sized bowl, combine the rolled oats, whole wheat flour, cinnamon, baking powder and salt. Mix well using a whisk or spoon. In another medium size bowl, combine the egg, vanilla extract, coconut oil, raw honey and the Crofter's Organic Premium Apricot Fruit Spread. Whisk the ingredients until smooth.
3. Combine the dry ingredients with the wet ingredients. Stir together until just mixed. Scoop out roughly 2 Tbsp of the cookie dough and place it on the prepared baking tray. Lightly press down on the cookie dough to give it some shape. Repeat this process until all the cookie dough is used up. Lightly sprinkle coconut sugar on top of the cookie dough.
4. Bake the cookies in the oven for 15 minutes (until the cookies turn a golden color). You'll definitely smell these once they are getting close! Once ready, remove from the oven. Allow cookies to cool for 10-15 minutes on a wire rack. Enjoy!