



# LEMON BLUEBERRY BREAKFAST COOKIES

Makes 16 cookies

## INGREDIENTS

2 tablespoons chia seeds + 5 tablespoons warm water  
2 1/4 cups old fashioned oats, divided  
1/2 cup almond flour  
1 tablespoon lemon zest (2 lemons)  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon ground cinnamon  
1/4 teaspoon salt  
1/8 teaspoon ground nutmeg  
1/8 teaspoon ground ginger  
1/2 cup almond butter  
1/2 cup maple syrup  
1/4 cup coconut oil, melted  
1 teaspoon vanilla extract  
1 cup blueberries  
1/2 cup walnuts, toasted (optional)

Credit: Chisel and Fork

## INSTRUCTIONS

Preheat oven to 350° F. Line baking sheet with parchment paper.

Combine chia seeds with warm water in small bowl and let sit for 5 minutes. Take 1 1/4 cups oats and place in food processor and pulse until fine flour. It should give you 1 cup oat flour.

In large bowl, mix together oat flour, remaining oats, almond flour, lemon zest, baking powder, baking soda, cinnamon, salt, nutmeg and ginger.

In a medium bowl, combine almond butter, maple syrup, coconut oil and vanilla extract. Stir in chia seed mixture.

Add wet ingredients to dry ingredients and mix until just combined. Fold in blueberries and walnuts.

Using an ice cream scoop or 1/4 cup, scoop out batter onto baking sheet. Gently press flat with back of spatula. Bake for 20 to 22 minutes or until golden brown, rotating the pan halfway through. When done, remove from oven and let cook on sheet for 5 minutes before transferring to cooling rack.

