

Breakfast Cookies

INGREDIENTS:

- 2 ½ cups of almond flour (any nut flour will work)
- ¼ tsp. sea salt
- ¼ tsp. baking soda
- 8 T of butter or coconut oil, melted
- ½ cup of raw honey
- 1 egg
- 1 T vanilla
- 2 cups of nuts, dried fruit, seeds, etc.

Our favorite combination: 2/3 c dark chocolate chips
2/3 c dried cherries
2/3 c chopped pecans

PROCESS:

- Preheat oven to 350° F
- Combine all of the dry ingredients in a bowl and blend with a spoon.
- Add the wet ingredients and blend it well with a spoon.
- Drop about a tablespoon of batter for each cookie about 1 inch apart.
- Bake for 12 to 15 minutes, or until they are starting to brown around the edges.
- Cool

ENJOY!

From: Comfy Belly