



Lemon Blueberry Breakfast Cookies

Jean Trebek's Reliable Recipes
insidewink.com

These cookies are healthier than your average cookie, as they have less sugar and they are loaded with oats and a variety of good fillings.

Healthy Lemon Blueberry Breakfast Cookies

Ingredients

2 1/2 cups old fashioned oats, gluten free certified if necessary

3/4 cups flour, gluten free or all purpose

1/4 cup coconut sugar

1 teaspoon baking powder

1/2 teaspoon ground cinnamon

1/8 teaspoon salt

1/2 cup + 1 tablespoon non-dairy milk (I like almond)

1/4 cup maple syrup

1 flax egg (1 Tbsp ground flax mixed with 2 1/2 Tbsp water, let sit for a few minutes)

1 teaspoon vanilla extract

1 1/2 teaspoons lemon zest

2 teaspoons lemon juice

1/2 cup dried blueberries (you could also use fresh)

Directions

Pre-heat oven to 350 degrees F and line a large baking sheet with parchment paper.

Add all dry ingredients to a large bowl and stir.

Next, add all remaining ingredients and mix again until everything is combined.

Use a 1/4 cup scoop to scoop the batter onto the parchment paper.

Pat the tops down a little and bake cookies for 15-17 minutes, until firm and cooked through.

Let cool on a wire rack before eating.

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