

E P I C U R E TM

Superhero Breakfast Cookies



An easy and delicious protein-packed cookie. Make ahead and freeze, then eat later on the go!

Ingredients

MAKES: 8 COOKIES

- 2 C (500 ml) quick oats
- 1 1/2 C (375 ml) dried cranberries, raisins, or goji berries
- 1 banana, mashed
- 2 Tbsp (30 ml) unsweetened coconut flakes
- 1/2 tsp (5 ml) [Sea Salt \(Grinder\)](#)
- 2 scoops [Vanilla Optimum Vegan Protein Blend](#)
- 1 scoop [Cocoa Açai Smoothie Booster](#)
- 1 C (250 ml) natural peanut butter or nut-free butter
- 1/4 C (60 ml) almond milk

Preparation

- Preheat oven to 325° F.
- Meanwhile, in a large bowl, stir together oats, dried fruit, banana, coconut, salt, protein blend, and smoothie booster.
- Add nut butter and almond milk; stir to evenly combine.

- Using a 1/2 cup measure as a guide, form dough into patties. Place on a [Sheet Pan](#) lined with a [Bake & Roll](#). Bake 13-15 min or until golden.

NUTRITIONAL INFO

Nutritional Serving Size	Per serving:
Calories	440
Fat	20 g
Saturated Fat	3 g
Transfat	0 g
Cholesterol	0 mg
Sodium	240 mg
Carbohydrates	52 g
Fibre	10 g
Sugar	27 g
Protein	15 g
