



# Dreamy Zucchini Breakfast Cookies

## Ingredients

- $\frac{3}{4}$  cup rolled oats
- $\frac{3}{4}$  cup grated unpeeled zucchini patted dry
- $\frac{1}{3}$  cup natural almond butter
- $\frac{1}{4}$  cup flaxseed meal
- 3 tablespoons maple syrup
- 2 teaspoons ground cinnamon
- $\frac{1}{2}$  teaspoon baking soda
- $\frac{1}{2}$  teaspoon pure vanilla extract
- $\frac{1}{4}$  teaspoon sea salt

## Instructions

1. Preheat oven to 375°F. Line a baking sheet with parchment paper.
2. In a large bowl combine all ingredients; mix until well combined.
3. Wet your hands and form mixture into eight balls. Place dough balls on the prepared baking sheet at least 1 inch apart. Flatten dough balls with your hand or the back of a fork until they are approximately  $\frac{1}{2}$  inch thick.
4. Bake 12 to 14 minutes or until a toothpick inserted into a cookie comes out clean. Remove and cool cookies on a wire rack.