

Superfood Cookies

Makes: 6-8 cookies

INGREDIENTS:

- 1 cup Seven Sundays Grain-free Muesli Matcha Honey Pistachio Mix
- 3 tbsp almond flour
- 1 tsp cinnamon
- 1/4 tsp salt
- 2 tbsp melted coconut oil
- 1/4 cup almond butter
- 2 tbsp pure maple syrup
- 1 tsp vanilla extract
- 1 tbsp ground flax seed



Serving size: 2 cookies

INSTRUCTIONS:

1. Preheat the oven to 350.
2. Make a flaxegg by combining 1 tbsp ground flaxseed + 2 tbsp water. Let it sit in the fridge for 5 minutes.
3. Melt the oil in the microwave then whisk in the almond butter, maple syrup and vanilla.
4. In a separate bowl, stir together the Muesli mix, almond flour, cinnamon and salt.
5. Combine both bowls together and add in the flaxegg.
6. Using your spoon, dollop out cookie mixture onto a sheet pan. The batter will spread at it cooks - no need to press down or flatten out!
7. Bake at 350 for 10-12 mins.

Note: The cookies may end up a bite crumbly! If so, I love to use the cookie crumbles like granola and top to yogurt bowls or even ice cream!