

THE CULINARY

Playground



PUMPKIN OATMEAL BREAKFAST COOKIES

makes 12 cookies

- 1/4 cup canned pumpkin puree
- 2 bananas
- 2 tablespoons pure maple syrup
- 2 cups rolled oats, divided
- 1/2 teaspoon cinnamon
- 1/2 teaspoon pumpkin pie spice
- 1 teaspoon pure vanilla extract
- 1/8 teaspoon kosher salt
- 1/4 cup chopped nuts (optional)
- 1/4 cup golden raisins (optional)

Preheat oven to 325 degrees.

In a large mixing bowl, smash bananas until creamy. Add pumpkin, maple syrup and spices.

Grind 1/2 cup oats in food processor to flour consistency.

Add ground oats and remaining whole oats, raisins and nuts to banana mixture.

Using a tablespoon, scoop cookies onto parchment paper lined cookie sheet and smash each down with back of measuring cup or spoon.

Bake for 10 minutes, and cool on wire rack.