



Muesli Cookies

Muesli Cookies

Makes 16 cookies

1/2 cup natural nut or seed butter (no salt or sugar added)

1/3 cup honey

1/2 teaspoon ground cinnamon

1/2 teaspoon salt

1 teaspoon vanilla extract

1 large egg

1 3/4 cups unsweetened muesli

1/2 cup whole wheat flour

1/2 teaspoon baking powder



Preheat the oven to 350°F and line a baking sheet with parchment paper.

In a medium pot over medium heat, melt together the nut butter and honey until smooth. Remove from heat and use a wooden spoon to stir in the cinnamon, salt and vanilla. Once the mixture has cooled a little, quickly beat in the egg. Add the muesli, flour and baking powder to the pot and stir together until combined.

Take about 2 heaped tablespoons of dough, roll into a ball and flatten slightly onto the baking sheet. Repeat with the rest of the dough, spacing the flattened balls about 1 inch apart. (They barely spread when baked.)

Bake until golden brown underneath, 6 to 8 minutes. Transfer the cookies to a wire rack to cool completely, then store in an airtight container for up to 5 days.

Recipe Notes

If you don't have any muesli on hand, replace with 1 cup of rolled oats plus 1/2 cup of dried fruit and 1/4 cup of chopped nuts and seeds.