

Oatmeal Almond Cookies

Sara Eckert – Healthy Harvest Farm

1 cup (90g) oat flour

1 cup (100g) rolled oats

½ tsp baking soda

pinch salt

1 egg beaten

1 cup (230g) cooked butternut squash

¾ cup (180g) smooth almond butter

1 tsp vanilla

½ cup (100g) brown sugar

Optional add ins: 1 cup (220g) chocolate chips OR 1 cup (160g) raisins and ½ tsp cinnamon

- Preheat oven to 350F
- In a large bowl combine flour, oats, baking soda and salt.
- In a separate bowl combine egg, butternut, almond butter, vanilla and brown sugar.
- Mix wet ingredients into dry ingredients with a large spoon or spatula.
- Add any optional add ins you like. It is best to use something sweet like chocolate or dried fruit since the batter itself isn't very sweet.
- Drop large tablespoons of dough onto a cookie sheet lined with parchment paper.
- Bake in preheated oven for 14 minutes.
- Remove from oven and let cool completely on baking sheet before removing.
- Makes 24 cookies.



For more recipes visit us at
www.HealthyHarvestFarmCSA.com