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.

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