



# Blueberry Muffin Breakfast Cookies

(Vegan + GF)

Adapted from: [MinimalistBaker.com](http://MinimalistBaker.com)  
Makes approx. 24 cookies

## Ingredients

- 2 batches [flax eggs](#) (2 Tbsp (14 g) flaxseed meal + 5 Tbsp (60 ml) water as original recipe is written)
- 1 medium to large ripe banana, mashed (1 banana yields ~1/2 cup mashed)
- 1/3 cup unsweetened applesauce
- 1/2 cup almond butter
- 1 tsp **pure** vanilla extract
- 2 Tbsp [melted coconut oil](#)
- 3 Tbsp [maple syrup](#)
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1 pinch sea salt
- 1 1/2 cups gluten-free rolled oats
- 1/2 cup almond meal (finely ground from raw almonds)
- 1/2 cup gluten-free oat flour (finely ground from gluten-free oats)
- 3 Tbsp chopped almonds, cashews, chestnuts or pine nuts
- 1/2 cup dried blueberries\* (or other alkaline fruit // plus more for topping)

## Instructions

1. Preheat oven to 350 degrees F (176 C).
2. In a large bowl, combine flaxseed meal and water and let rest for 5 minutes to achieve "eggy" texture.
3. Mash in the bananas until well combined. Then add applesauce and whisk thoroughly to combine.
4. Add almond butter, vanilla, melted coconut oil, maple syrup, baking powder, baking soda, and salt and whisk thoroughly.
5. Add oats, almond meal, and oat flour and mix well until just combined. The batter will look a little wet and sticky - that's good!
6. Add nuts and dried blueberries and stir until just combined. Refrigerate batter for 5 minutes to harden and lightly grease a baking sheet (because there are 24 cookies, you'll need to bake in two batches // amount as original recipe is written // adjust if altering batch size).
7. Use a Tablespoon, small spoon, or [cookie scoop](#) to scoop batter onto your baking sheet, then press down slightly with your fingers to spread out a little. They won't expand much, so you can put the cookies close together. Top with a few more dried blueberries (optional) and press gently to adhere.
8. Bake for 15-16 minutes or until the cookies are slightly golden brown on the edges.
9. Let rest on baking sheet for 3 minutes before transferring to a cooling rack. After completely cooled, store in an air-tight container to keep fresh for up to a few days. Will keep in the freezer up to 1 month.