



## Cinnamon Oat Pumpkin Breakfast Cookies

### Ingredients

- 1 can garbanzo beans (260 g, drained)
- 1-1/2 scoops (30g) Clutch Vegan Baking Mix
- 2 packages (58 g total) cinnamon-flavored quick oats
- 1/2 cup granulated Stevia
- 3/4 cup (180 g) canned pumpkin
- 1 flax egg (1 tbsp flax mixed with 3 tbsp water)
- 1/4 cup sugar-free maple syrup
- 1 tsp vanilla extract
- 1 tsp pumpkin pie spice (or 1 tsp cinnamon)
- 1/8 tsp baking powder
- 2-1/2 tbsp (40g) Sweet Spreads cinnamon roll coconut butter

### Directions

1. Preheat oven to 375 F.
2. Drain garbanzo beans. Rinse very well.
3. Mix 1 tbsp flax with 3 tbsp water in a small bowl. Let sit for 5 minutes.
4. Add garbanzo beans, baking mix, pumpkin, cinnamon oats, and flax egg to food processor. Blend until very smooth.
5. Add Stevia, maple syrup, vanilla extract, pumpkin pie spice and baking powder. Blend again until smooth.
6. Spray a cookie sheet with cooking spray. Spoon batter onto a cookie sheet to make five large cookies.
7. Bake for about 12-13 minutes or until a knife comes out clean. Let cookies completely cool.
8. Put coconut butter into a plastic bag and cut off the end. Pipe coconut butter evenly onto the cookies.

### Nutrition Facts

Serving size 1 cookie  
Recipe yields 5 cookies

Calories 145

Total Fat 4 g

Total Carbs 22 g (6 g fiber)

Protein 8 g