

Granola Power Cookie

Source: New Growth Wellness

Time: 30 minutes

Yield: 12-14



Ingredients:

- 2 eggs
- $\frac{3}{4}$ cup coconut oil, melted
- $\frac{3}{4}$ cup coconut sugar
- 1 tsp vanilla
- 2 cups rolled oats
- 1 cup spelt flour
- $\frac{1}{2}$ tsp salt
- 1 Tbsp baking powder
- $\frac{1}{4}$ cup shredded coconut
- $\frac{1}{4}$ cup chocolate chips
- $\frac{1}{4}$ cup pumpkin seeds
- $\frac{1}{4}$ cup sunflower seeds
- $\frac{1}{2}$ cup walnuts, chopped
- $\frac{1}{4}$ cup sesame seeds

Instructions:

1. Preheat oven to 350F. Lightly grease two baking sheets with coconut oil.
2. In a medium bowl, mix the first 4 ingredients
3. In a large bowl, mix together the dry ingredients and all nuts
4. Blend the wet ingredients into the dry ingredients until well blended
5. Form balls and lightly press the tops down
6. Bake 12-14 minutes until edges are lightly browned