



## Tammy's Hi-protein Breakfast Cookies

### Ingredients:

- 3/4 cup brown sugar (I use Trader Joe's organic)
  - 1/4 cup milk (I prefer TJ's vanilla almond milk)
- 1 JAR of Trader Joe's salted creamy all-natural peanut butter
  - 5 and 1/3 T softened coconut oil
    - 1 tsp vanilla
- 2 and 1/2 cups oat flour (I grind gluten-free rolled oats in a coffee grinder) or, use a food processor.
  - 1 T flax meal
  - 1 T ground sea salt
  - 1/2 tsp baking soda
- 1/3 cup dark chocolate chips

### Directions:

1. Preheat oven to 350 degrees.
2. Place all dry ingredients in a separate bowl and set aside.
3. Cream together peanut butter, brown sugar, almond milk, coconut oil, and vanilla.
4. Add dry ingredients, a little at a time and mix well. Batter will be thick.
5. Fold in chocolate chips.
6. Line cookie sheets with parchment paper.
7. Roll and pat small chunks of dough and place on sheet.
8. Bake twelve (12) minutes.
9. Yields: 36-40 cookies.
10. Let cool and store in airtight container.

**Bon Appétit!**

**This recipe is Gluten-free and is NOT a paid advertisement for Trader Joe's - but TJ's is an easy market to find all of these ingredients!**