

Recipe for: ZUCCHINI BREAKFAST COOKIES

INGREDIENTS

- 1 zucchini, shredded
- 1 banana
- 2 eggs
- 2 tablespoons coconut oil
- 1/4 cup maple syrup or honey
- 2 cups quick rolled oats
- 1/4 cup flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon cinnamon
- 1/2 teaspoon salt
- 3/4 cup chocolate chips

DIRECTIONS

1. Preheat oven to 350 ° F.
2. Using a cheese cloth or dish towel, drain liquid out of shredded zucchini and discard the liquid.
3. Place drained and shredded zucchini in a small bowl. Add banana and mash.
4. To the same bowl, add eggs, coconut oil, and maple syrup. Mix well and set aside.
5. In a large mixing bowl, combine oats, flour, baking soda, cinnamon, salt and chocolate chips. Mix well.
6. Add wet ingredients to dry and stir until well combined.
7. Spoon dollops of batter onto lined cookie sheet and bake for 20-25 minutes.

