

Seven Jewel Breakfast Cookies

A delicious breakfast cookie made with whole wheat flour, dried fruit, almonds, and chocolate. The orange and chocolate flavors will have you reaching for more!

Ingredients:

- 3/4 cup coconut oil
- 1 and 3/4 cup light brown sugar, packed
- 2 Tablespoons chia seeds
- 2/3 cup water
- 2 teaspoons vanilla extract
- 2 Tablespoons Espresso powder dissolved in 1 Tablespoon hot water
- 2 cups White Whole Wheat Flour
- 1 teaspoon baking powder
- 1 and 1/2 teaspoons sea salt
- 1/2 cup 86% dark chocolate
- 1/2 cup whole almonds
- 1/2 cup Paradise Fruit Company's Tutti Frutti Mix
- 1/2 cup dried pineapple chunks
- 1/2 cup dried black figs
- 1/2 cup unsweetened, flaked coconut



Directions :

1. Preheat oven to 350F degrees.
2. In a small bowl, mix together chia seeds and water. Let sit for at least 5 minutes before using in recipe.
3. Line a 9" x 13" cookie sheet with parchment paper that hangs over pan at least 2". This will be used for lifting cookies out of pan to cool. Set aside.
4. In a medium bowl, whisk together flour, baking powder, and salt. Set aside.
5. Break chocolate bar into squares and add into food processor. Pulse on High until chocolate is in small chunks. Place chocolate chunks into a small bowl and set aside.

6. Melt coconut oil in microwave for about 45 to 60 seconds or until oil is melted. Set aside so oil can cool.
7. In the meantime, add almonds to food processor and blend on High setting until coarsely chopped. Pour into a small bowl and set aside.
8. Add Tutti Fruitti Mix, pineapple, figs, and coconut into food processor. Blend on High setting until all ingredients are chopped into small chunks. Set aside.
9. In a large mixing bowl, blend together brown sugar and melted coconut oil.
10. Blend in egg substitute, vanilla, and espresso to sugar mixture.
11. Gradually add in flour mixture.
12. Fold in chocolate, chopped almonds, and fruit, mixing well.
13. Scoop mixture onto parchment lined cookie sheet and pat down with hands to fill the pan.
14. Bake for 25 to 30 minutes or until lightly golden brown and inserted toothpick comes out clean.
15. Cool in the pan for 20 minutes.
16. After cookies have cooled, remove from pan by lifting edges of parchment paper and place on a dry, flat surface or a cutting board where you can cut into squares.
17. Store in an airtight container for up to 1 week.