

# Breakfast Cookies

makes 16

adapted from *Martha Stewart Living*

1 cup whole wheat flour  
1 cup all-purpose flour  
2 teaspoons baking soda  
1/4 teaspoon kosher salt  
1/2 pound (2 sticks) unsalted butter, room temperature  
1 1/2 cups packed dark-brown sugar  
2 large eggs, room temperature  
2 teaspoons vanilla  
2 cups rolled oats

1/2 cup raw almonds, chopped  
1/4 cup raw pumpkin seeds  
1/4 cup raw sunflower seeds

1/4 cup shredded dried coconut  
1/4 cup dried cranberries, chopped  
1/4 cup dried apricots, chopped  
1/4 cup dried cherries, chopped

Preheat oven to 350. Line two baking sheets with parchment paper.

Whisk together flours, baking soda, and salt in a large bowl.

Beat butter and sugar in the bowl of an electric mixer fitted with the paddle attachment until light and fluffy, about three minutes, scrapping down the bowl once.

Add the eggs, one at a time, beating well after each. Add the vanilla, and beat until just combined.

With the mixer on low speed, add the flour mixture, and beat until combined. Stir in the oats, nuts, and dried fruits.

Form the dough into sixteen cookies, eight on each prepared baking sheet.

Bake until golden and firm, about 20 minutes. Let cool completely on baking sheets. Cookies can be stored in an air-tight container for up to a week, or for best results, store in zip-bags in the freezer.

### *Helpful Hints:*

*You can adjust this recipe to your liking. Just make sure you have 1 cup of any kind of chopped nuts and/or seeds, and one cup of any kind of chopped dried fruit.*