



Healthy Breakfast Cookies

Read more at [Cooking With My Food Storage](#)

¼ cup butter

¾ cup unsweetened applesauce

½ cup granulated sugar

½ cup packed brown sugar

1 teaspoon salt

2 teaspoons ground cinnamon

2 eggs (or 2 tablespoons [whole egg powder](#) plus ¼ cup water)

1 cup old-fashioned oats

1/2 cup flaxseed

1/2 cup whole-wheat flour

1 1/2 cups [10 grain pancake mix](#) (or use self-rising flour)

1 cup dried cranberries or cherries

1 cup chopped dried apricots (I use [freeze dried apricots](#))

1 cup raisins

1 cup chopped walnuts

Preheat oven to 350F.

Combine butter, sugars, salt and cinnamon in a large mixing bowl. Beat with a mixer at medium speed until light and fluffy. Beat in eggs and applesauce.

Stir in oats, flaxseed, whole-wheat flour and pancake mix (or self-rising flour).

Stir in fruits and nuts until well combined.

Scoop dough onto a baking sheet, using a 1-ounce (2-tablespoon) scoop. Bake 10 to 13 minutes, until cookies are puffy and light tan. Be careful not to over bake. The centers will be a bit doughy and dense. Makes 2 dozen.