

Air Fryer Pumpkin Breakfast Cookie

2 SERVINGS 15 MINUTES



INGREDIENTS

1/2 cup Oats
1/4 cup Pureed Pumpkin (blotted with paper towel to remove excess liquid)
2 tbsps Oat Flour
1 tbsp Coconut Oil (melted)
2 tsps All Natural Peanut Butter
1 tbsp Maple Syrup
1/2 tsp Baking Powder
1/8 tsp Sea Salt
1 tbsp Dark Chocolate Chips

DIRECTIONS

- 01 Preheat the air fryer to 360°F (180°C).
- 02 In a medium-sized bowl, combine the oats, pumpkin, flour, coconut oil, peanut butter, maple syrup, baking powder, and salt. Mix well with a spoon and fold in the chocolate chips. Form the dough into a ball.
- 03 Line the air fryer with an air fryer parchment sheet. Place the cookie dough ball in the air fryer and use your hands to flatten it into a large circle about 1/2-inch (1.2 cm) thick. Bake for 10 minutes, until cooked through. Carefully remove and enjoy!

NOTES

LEFTOVERS

Refrigerate in an airtight container for up to five days.

SERVING SIZE

One serving size is equal to half of a five-inch cookie.

MORE FLAVOR

Add vanilla extract, pumpkin spice, or cinnamon.

NUT-FREE

Use sunflower seed butter or tahini.

NO OAT FLOUR

Use all purpose flour instead.

PARCHMENT PAPER

Use a perforated air fryer parchment sheet. Depending on the type of air fryer used, it may stick and become hard to remove the cookie if a parchment sheet is not used.