



**Makes 8 cookies**  
**Preparation Time: 10 minutes**  
**Cook Time: 15 minutes**

**INGREDIENTS:**

¾ cup rolled oats  
¾ cup grated unpeeled zucchini,  
patted dry  
⅓ cup natural almond butter  
¼ cup flaxseed meal  
3 tablespoons pure maple syrup  
2 teaspoons ground cinnamon  
(preferably Ceylon cinnamon)  
½ teaspoon baking soda  
½ teaspoon pure vanilla extract  
¼ teaspoon sea salt

## Dreamy Zucchini Breakfast Cookies

Almond butter adds richness to these wholesome **zucchini** breakfast cookies that are tender, chewy, and full of comforting flavor. Each little round features the warming notes of cinnamon and subtle sweetness of vanilla to complement the grated squash, which adds the perfect amount of moisture to each cookie. And while we love snacking on one or two of these treats for a light breakfast, they're delicious at any time of day!

**Tip:** These cookies are gluten-free as long as you use certified gluten-free rolled oats.

For more inspiration, check out these tasty ideas:

- [Chewy Apple-Raisin Oatmeal Cookies](#)
- [Chocolate-Strawberry Vegan Whoopie Pies](#)
- [Pecan Shortbread Cookies](#)
- [Gluten-Free Fig Bars](#)

By Carleigh Bodrug

- 1** Preheat oven to 375°F. Line a baking sheet with parchment paper.
- 2** In a large bowl combine all ingredients; mix until well combined. Wet your hands and form mixture into eight balls. Place dough balls on the prepared baking sheet at least 1 inch apart. Flatten dough balls with your hand or the back of a fork until they are approximately ½ inch thick.
- 3** Bake 12 to 14 minutes or until a toothpick inserted into a cookie comes out clean. Remove and cool cookies on a wire rack.