



Makes 18 cookies
Cook Time: 1 hours

INGREDIENTS:

1 orange
⅓ cup pure cane sugar
¼ cup almond butter
1 tablespoon cider vinegar
2 teaspoons grated fresh ginger
1 teaspoon baking powder
¼ teaspoon sea salt
1½ cups cooked quinoa
¾ cup whole wheat flour
½ cup fresh or thawed frozen stone fruit (such as peaches, plums, and/or nectarines), cut into ½-inch pieces

Stone Fruit & Quinoa Breakfast Cookies

When cookies are as wholesome and healthful as these, you can enjoy them any time of day. These hearty quinoa cookies, which are fragrant with fresh fruit and ginger, taste incredible warm out of the oven. Stored in an airtight container, they'll stay fresh for five days.

By Darshana Thacker Wendel

- 1** Preheat oven to 350°F. Line two cookie sheets with parchment paper. Remove 1 tablespoon of zest from the orange. Peel and cut the orange into pieces.
- 2** In a food processor, combine orange zest and pieces and the next six ingredients (through salt). Cover and process until smooth. Transfer the mixture to a large bowl. Stir in the quinoa and flour until combined. Fold in the stone fruit.
- 3** Drop dough 2 inches apart onto the prepared cookie sheets, using 2 tablespoons for each cookie. Bake 40 minutes or until edges are light brown. Remove and cool the cookies on wire racks.