

Vegan Pumpkin Breakfast Cookies

★★★★★
4.86 from 7 votes

Recipe from **Two Peas and Their Pod**

Cookies you can eat for breakfast! They are also great for a healthy snack or dessert!

Prep Time

15 mins

Servings: 16 cookies

Ingredients

- 1 1/4 cups white whole wheat flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 2 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground ginger
- 1/8 teaspoon ground cloves
- 3/4 cup pure pumpkin not pie filling (added But squash to make 3/4 cup)
- 1/4 cup coconut oil melted and cooled to room temperature
- 1/4 cup brown sugar
- 2 tablespoons pure maple syrup
- 3 tablespoons unsweetened ^{veg.} vanilla almond milk
- 2 teaspoons vanilla extract
- 1 1/4 cups old fashioned oats
- 1/4 cup dried cranberries
- ~~1/4 cup~~ vegan chocolate chips ^{NO}

Instructions

1. Preheat oven to 350 degrees F. Line a large baking sheet with a (Silpat baking mat or parchment paper) and set aside. → didn't use
2. In a medium bowl, whisk together flour, baking soda, baking powder, salt, cinnamon, nutmeg, ginger, and cloves. Set aside.
3. In the bowl of a stand mixer, beat the pumpkin, coconut oil, brown sugar, maple syrup, almond milk, and vanilla extract together until smooth. With the mixer on low, slowly add in the dry ingredients. Mix until just combined. Stir in the oats, dried cranberries, and chocolate chips.
4. Form cookie dough into ¹2-tablespoon sized cookie dough balls. Place on prepared baking sheets, about 2 inches apart and gently press down with the palm of your hand or the back of a spatula to slightly flatten the cookies.

5. Bake cookies for 10-12 minutes or until set and slightly golden around the edges. Remove from oven and let cookies cool on the baking sheet for 2-3 minutes. Transfer to a wire cooking rack and cool completely. Store in an airtight container for 2-3 days.
6. Note-make sure you use vegan chocolate chips if you need the cookies to be vegan. If you don't need the cookies to be vegan, you can use regular milk and regular chocolate chips. You can also use raisins instead of dried cranberries or toss in some chopped pecans or walnuts!