

Butternut Squash Cookie

Snack/ Breakfast

Serves: ~18

Items Needed: medium bowl, measuring cups, measuring spoons, spatula, baking sheets

Ingredients:

- 1 banana
- 1 cup butternut squash puree
- 2 cups oats
- ½ cup peanut butter
- 1/3 cup honey
- 1 tsp vanilla extract
- 1 tsp cinnamon
- ½ tsp nutmeg
- ½ tsp clove
- ¼ tsp salt
- 1/3 cup pepitas
- 1 cup dried cherries

Directions:

1. Preheat oven to 325°F. Line two large baking sheets with parchment paper. Set aside.
2. Add everything to a large bowl and mix together with a rubber spatula or wooden spoon until combined.
3. Scoop mounds of dough, about ¼ cup each, onto baking sheets. 6 cookies per baking sheet, gently press the mounds down to create a disc.
4. Bake for 18-20 minutes until lightly browned on the sides.
5. Remove from the oven and let cool on baking sheet before transferring to cool completely.
6. Cookies will stay fresh in an airtight container at room temperature for up to 1 week.

Nutrition Information (per 1 cookie):

Calories: 141 Fat: 5.6 g Carbs: 18 g Protein: 4 g Fiber: 2.5 g Sodium: 15 mg

