

Oatmeal Almond Cookies

Sara Eckert – Healthy Harvest Farm

1 cup (160g) dates
1 cup (90g) oat flour
1 cup (100g) rolled oats
½ tsp baking soda
pinch salt
1 egg beaten
1 cup (230g) cooked butternut squash
¾ cup (180g) smooth almond butter
1 tsp vanilla

Optional add ins:

1 cup (220g) chocolate chips **OR**
1 cup (160g) raisins and ½ tsp cinnamon

- Preheat oven to 350F
- Soak dates in hot water until very soft about 30-60 minutes, drain, puree into a paste in food processor.
- Add egg, butternut, almond butter, and vanilla to date mixture and combine well. Either in food processor, mixer, or by hand.
- In a separate bowl combine flour, oats, baking soda, salt and cinnamon if using.
- Mix wet ingredients into dry ingredients with a large spoon or spatula.
- Add any optional add ins you like. It is best to use something sweet like chocolate or dried fruit since the batter itself isn't very sweet.
- Drop large tablespoons of dough onto a cookie sheet lined with parchment paper.
- Bake in preheated oven for 12-14 minutes.
- Remove from oven and let cool completely on baking sheet before removing.
- Makes 24 cookies.



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