

EINKORN BREAKFAST COOKIES

★ ★ ★ TOP 3 RECIPE WINNER

YOUNG LIVING PRODUCTS USED:

*Gary's True Grit Einkorn
Pancake and Waffle Mix*

Ningxia Berry Syrup

Organic Dried Wolfberries

Cinnamon Vitality

2 cups	Gary's True Grit Einkorn Pancake and Waffle Mix
½ cup	real maple syrup
½ cup	Gary's True Grit NingXia Berry Syrup
½ cup	butter, softened
½ cup	old-fashioned rolled oats
1-3 drops	Cinnamon Vitality
1 cup	optional add-ins: organic dark chocolate chips, Organic Dried Wolfberries, dried cranberries, fresh blueberries, almonds

Preheat oven to 350°F.

In a large bowl, combine all ingredients, then fold in add-ins. Drop dough by spoonfuls onto cookie sheet and bake in preheated oven for 10–12 minutes.

Cool cookies and enjoy for a quick on-the-go breakfast. Cookies can be frozen.

Yield: About 12 large cookies.

by Kimberly Swedberg
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YOUNG LIVING
ESSENTIAL OILS

