

# Power Packed Breakfast Cookie

**Read it!** (Read your recipe all the way through before you begin!)

**Place it!** (Get everything out and ready to cook.)

## **Ingredients:**

1 1/2 cups all purpose flour  
2 cups crushed graham cereal  
1 tsp. baking soda  
1 tsp. baking powder  
1/4 tsp. salt  
3/4 cup butter or margarine  
1 cup light brown sugar  
1/4 cup silken tofu (pureed)  
1 Tbsp. apple juice  
1/2 tsp. vanilla extract  
1 1/2 cups quick-cooking oats  
1 cup semi-sweet chocolate chips  
1 medium apple, peeled, cored and chopped into small pieces  
2/3 cup dried sweetened cranberries, blueberries or cherries  
1/3 cup chopped nuts (optional)

## **Create it!** (Time to COOK!)

1. Preheat oven to 400 degrees. Line baking sheets with parchment paper.
2. Place graham cereal in a large zippered bag and close tightly. Use rolling pin or hands to crush cereal (don't crush too finely!)
3. Combine and mix together flour, baking soda, baking powder, and salt in a medium bowl and set aside.
4. Cream the butter or margarine, brown sugar, tofu, apple juice, and vanilla with an electric mixer until creamy.
5. Add the flour mixture to the creamed mixture and blend on medium speed until well blended. Be sure to scrape the sides of the bowl to combine thoroughly.
6. Add the oats and mix thoroughly.
7. Add chocolate chips, apples, dried fruit. Mix on low speed until well combined. Stir in nuts if using.
8. Scoop cookie dough, about 1 1/2 Tbsp, then roll each scoop in crushed graham cereal, and place on baking sheet.
9. Flatten each cookie lightly and bake for approximately 15 minutes. Be sure to rotate the pans halfway through baking to ensure even baking. Cool cookies on baking sheets before enjoying!
10. Keep these cookies stored in an airtight container. They make a fabulous quick breakfast on the go, along with a piece of fresh fruit and a glass of milk.



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