

# Audrey Johns Giant Breakfast Cookie

## Ingredients

- $\frac{3}{4}$  cup all purpose flour
- $\frac{1}{2}$  teaspoon baking soda
- Zest of 1 orange
- 2 tablespoons unsalted butter, at room temperature
- $\frac{1}{2}$  cup packed brown sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- $\frac{1}{2}$  cup unsweetened applesauce \*
- 2 cups old-fashioned rolled oats
- $\frac{1}{2}$  cup dried cranberries
- $\frac{1}{4}$  cup sliced almonds
- $\frac{1}{3}$  cup water

## Preparation

In small bowl combine flour, baking soda and orange zest.

In large bowl or bowl on a stand mixer with the paddle attachment, whip butter and sugar until fluffy and pale. Mix in egg, then the vanilla, applesauce and  $\frac{1}{3}$  cup water.

Add the dry mixture to the wet mixture and whisk until just combined.

Mix in oats, cranberries, and almonds until just combined. Don't over mix or you'll have tough cookies.

Cover the dough with plastic and refrigerate it for at least 15 minutes or overnight to firm it up.

Preheat oven to 350. Line two baking sheet with parchment paper.

Use ice cream scoop to place tennis-ball-size dollops of cookie dough on lined baking sheets, leaving 1  $\frac{1}{2}$  inches between the cookies to allow to spread. Bake for 15 to 18 minutes, or until golden brown.

Transfer the cookies to a wire rack to cool. If you don't have a wire rack, gently lift parchment paper topped with cookies and place on counter top.

Makes 5 cookies                      each cookie equals one bowl of oatmeal. I personally make 6 cookies

\*Tip: If you don't use applesauce much, buy the little cups, each one is  $\frac{1}{2}$  cup so it's premeasured.