

Breakfast, Tea, Anytime Jumbles

You can easily omit the brown sugar and/or reduce the agave/honey to 2 or 3 tablespoons if you want a less sweet jumble. You can also leave out the dried fruit. They will still be wonderful--not awesome, but still wonderful. (These are not overwhelmingly sweet but I know some of you watch your sugar intake.)

Preheat the oven to 400 degrees.

Make (and set aside) one faux egg by whisking together:

- 1 1/2 teaspoons EnerG Egg Replacer
- 2 tablespoons warm water

Whisk together in a large bowl:

- 1 1/8 cups almond flour
- 1/2 cup GF flour blend*
- 1/2 cup GF rolled oats
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/4 teaspoon xanthan gum
- 1 teaspoon cinnamon
- 1 tablespoon brown sugar

Mix together in a small bowl or 2 cup measuring cup:

- The faux egg you mixed up earlier
- 4 tablespoons agave or honey
- 3 tablespoons unsweetened applesauce
- 3 tablespoons canola or grapeseed oil

Pour the wet mixture into the dry ingredients and stir together with a spatula or spoon until well blended.

Add and mix in:

- 1/4 cup Enjoy Life chocolate chips
- 1/4 cup golden raisins, dried cherries, other dried fruits or a mix (I used raisins and cherries)
- 1/3 cup chopped pecans, walnuts, or your favorite nuts

Drop by tablespoonfuls onto a parchment lined cookie sheet. The dough is nice and thick and these guys don't spread. I fit them all on one large baking sheet about 1 inch apart.

Bake in the preheated oven for 6-8 minutes until toasty brown. The little peaks have a tendency to get quite dark.

*I like to use Authentic Foods Multi-Blend Flour but there are many options. Visit The Sensitive Pantry's Tips and Subs for more information on Gluten-free flour blends.