

Breakfast Cookies

1 Tbsp golden raisins, chopped
1 Tbsp sweetened dried cranberries, chopped
1/4 cup Fiber one bran cereal, original
1/2 cup old fashioned oats
1/4 cup plus 2 Tbsp whole wheat flour
1/4 cup Splenda, granulated
2 Tbsp brown sugar, not packed
1/2 tsp baking powder
1/2 tsp cinnamon
1/8 tsp salt
2 tsp. sugar free vanilla flavored powdered creamer
1/3 cup pureed peaches (often found in the baby food aisle, or puree yourself)
1/4 cup canned pure pumpkin
1/4 cup fat free egg substitute

Preheat oven to 375. In a food processor or blender grind Fiber One to a bread crumb like consistency. In a large bowl combine Fiber One crumbs with oats, flour, Splenda, brown sugar, baking powder, cinnamon and salt. Mix well. In a medium bowl, dissolve powdered creamer in 2 Tbsp hot water. Add peaches, pumpkin and egg substitute and mix thoroughly. Add this mixture to the large bowl and stir until completely blended. Slowly sprinkle chopped raisins and dried cranberries into the batter and stir. Spray a large baking sheet with nonstick spray and spoon batter into 4 evenly spaced mounds. Spread batter out a bit with the back of a spoon. Bake in the oven for 12-14 minutes, until just slightly crispy. Allow to cool slightly on the sheet. Grab n go!

Makes 4 cookies @ 2 Points each