Breakfast Cookies

Ingredients:

1/2 cup pumpkin seeds

1/2 cup sunflower seeds

3 Tbsp collagen or protein powder

1/2 cup unsweetened shredded coconut

1/2 tsp baking powder

1/2 tsp cinnamon

dash of salt

1/2 tsp coconut extract

1 tsp vanilla extract

1/2 cup chopped pecans

1/4 cup Stevia

2 eggs

1/4 cup melted coconut oil

1/2 cup dried cranberries or raisins

Directions:

Preheat oven to 350 degrees. Coat a baking sheet with cooking spray. Place all ingredients in a food processor and process until all ingredients have been combined and it looks like a cookie dough. Place rounded spoonfuls on prepared baking sheet and bake for about 15 minutes or until lightly browned. Let cool for 5 minutes before transferring to a wire rack to cool. These can be frozen for a quick breakfast (if you don't eat them all right away).