

Breakfast Skillet Cookie

2 cups	Whole Rolled Oats
1 cup	Almond, Peanut, or other Nut Butter
1/4 cup	Honey or maple syrup
1/2 cup	Applesauce
1/4 cup	Butter, melted
1	Banana, mashed
1 cup	Raisins, Craisins, or chopped Dates
1/2 cup	Walnuts chopped
1/2 cup	Pumpkin or other Seeds
1 tsp	Vanilla Extract
1 tsp	Ground Cinnamon
1 tsp	Ground Nutmeg



We used steel-cut oats and substituted the dried fruit with a fresh peach

Mix It Up

- In a large mixing bowl, stir the cinnamon and nutmeg into the oats
- Mix in the rest of the ingredients
 - Tip: if you skip the banana, add more applesauce for moisture
- The consistency should be a thick dough
- Allow dough to sit for 10-15 minutes so the oats can soak in some moisture

Bake It Up

- Spread out the dough into a cast iron skillet
- Bake in an oven at 350 for 20-30 minutes or until lightly browned
- Or, bake over the campfire, turning often, until the whole cookie is lightly browned

Alternatives

- Add cherries and chocolate chips
- Come to think of it, just add chocolate chips!
- Replace the applesauce with apple, pear, or pumpkin butter
- Swap out the nut butter with blueberries and two teaspoons lemon juice
- Add a cup of shredded carrots and one tsp of ground cloves
- Toss in some shredded coconut
- Sprinkle the top of the cookie with course sea salt before baking
- Experiment with different nut butters and nuts

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