



Healthy Holiday Cranberry Apple Pie Cookies

No dairy, butter, or flour – perfect sweet treat for everyone

- 1-ounce dried apple pieces
- 1/4 cup cranberry pomegranate juice, heated hot
- 1 cup regular or quick oats (not instant)
- 2 teaspoons pie spice or pumpkin pie spice
- 1/8 teaspoon salt
- 1 cup walnuts, broken
- 6 Tablespoons maple syrup
- 5 Tablespoons roasted almond butter

Cranberry Glaze:

- 1/2 cup confectioners' sugar
- 1 Tablespoon reserved cranberry juice

In a small bowl; cover apple pieces with hot juice; set aside for 10 to 15 minutes. Drain juice from apple pieces; set apples and juice aside separately.

Preheat oven to 375 degrees F. Place silicone mats on insulated cookie sheets.

Add oats, pie spice, and salt to the food processor; pulse to incorporate the ingredients.

Add drained apple pieces and walnuts; pulse to break into smaller pieces. Add maple syrup and almond butter; pulse until forms into sticky dough. If it doesn't form a dough, slowly add a tablespoon of reserved juice. It is ready when it's no longer dry and crumbly.

Form mixture into 12 balls using about 2 Tablespoon cookie scoop for each cookie. If dough is too sticky, chill in refrigerator for 30 minutes. Place balls on silicone lined cookie sheets. Press each cookie ball down to flatten to 1/2-inch cookie.

Bake 12 to 15 minutes or golden brown on top. Bake less for chewier cookie and more for a crisp one. Remove from oven; cool 10 minutes; remove to cooling rack. Cool completely. Yield: 12 cookies

Prepare Cranberry Glaze: In small bowl, stir together 1/2 cup confectioners' sugar with about 1 Tablespoon reserved cranberry juice to form a glaze. Drizzle over cooled cookies with a fork as desired.

Recipe Inspired by The Vegan 8: or tasteforlife.com

About the Recipe: This healthy cookie is a perfect sweet treat to have for the holidays. They can be prepared chewy or crisp and are full of delightful sweet spices and walnuts. Serve them plain or drizzle a little cranberry glaze over them.