



# Lemony Almond-Oat Cookies

Servings: 12 cookies

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## Ingredients

1 1/3 cups old-fashioned oats  
1 cup almond flour  
1/3 cup ground flaxseed  
3/4 teaspoon allspice  
1/2 teaspoon baking powder  
1/4 teaspoon baking soda  
1/4 teaspoon salt  
1/3 cup honey  
1/3 cup applesauce  
3 tablespoons melted butter  
zest of 1 lemon  
1/2 cup dried tart cherries

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## Directions

Heat oven to 350° F. Mix 1 1/3 cups old-fashioned oats, 1 cup almond flour, 1/3 cup ground flaxseed, 3/4 teaspoon allspice, 1/2 teaspoon baking powder, 1/4 teaspoon baking soda, and 1/4 teaspoon salt. In another bowl, combine 1/3 cup honey, 1/3 cup applesauce, 3 tablespoons melted butter, and zest of 1 lemon. Add wet ingredients to the dry. Stir till just combined. Fold in 1/2 cup dried tart cherries. Drop batter into 2-tablespoon mounds on a greased baking sheet. Gently flatten each mound. Bake 14 minutes, or till edges are brown. Makes 12 cookies.

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