

Apple Crisp Cookies



Cookies for breakfast. Yes, you read that right. Instead of boring old oatmeal, try these delicious Apple Crisp Cookies for the most important meal of the day! Made with high-protein yogurt, apples, and honey, you can rest easy knowing you're fueling your body with all-natural ingredients. Use your NESCO Dehydrator to achieve the perfect soft and satisfying texture.

Your Key Ingredients:

[NESCO Dehydrator](#)

[NESCO Fruit Roll Sheets](#)

Grocery Ingredients:

3 cups sweet, red apples, cored, and finely chopped

1 cup quick-cooking oatmeal

1/4 cup wheat germ

1 tablespoon cinnamon

1 cup plain yogurt
1/2 cup unsweetened applesauce
1 tablespoon honey, optional

Instructions:

1. In a large bowl, combine apples, oatmeal, wheat germ, and cinnamon. In a separate bowl, combine yogurt, applesauce, and honey.
2. Pour yogurt mixture over apple oatmeal mixture; blend well. Drop by tablespoon onto **NESCO® Fruit Roll Sheets**. Place in your **NESCO® Dehydrator** on dehydrator trays.
3. Dry at 135° F for 5 hours or until cookies come off sheets easily. Turn over and dry 1 hour more. Makes roughly 33 cookies.