



BANANA BREAKFAST COOKIES

These breakfast cookies are healthy, delicious and come together in no time at all. Don't forget that you can add whatever you want to them, chocolate chips, coconut flakes and raisins are some of

Prep Time: 10 min Bake Time: 10-15 min Yield: 24 cookies

INGREDIENTS

- 3 large ripe bananas, well mashed (about 1 1/2 cups)
- 1/4 cup olive oil, vegetable oil, or coconut oil (melted)
- 3 cups rolled oats
- 1/2 teaspoon cinnamon
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1/2 cup chocolate chips

METHOD

1. Preheat oven to 350F. Prepare a baking sheet with parchment paper.
2. Mash overripe bananas in a large bowl. Stir in oil, oats, cinnamon, salt and baking powder. Stir until combined.
3. Fold in chocolate chips. TIP: Substitute raisins, white chocolate chips, or coconut flakes!
4. Scoop roughly 1 tablespoon of batter and place 2 inches apart.
5. Bake for 10 - 15 minutes. TIP: Remove when bottoms are lightly golden brown.
6. Cookies will keep on the counter in a sealed container for 3 days.