BANANA, OATMEAL & ALMOND

BREAKFAST COOKIES

INGREDIENTS

- 3 ripe bananas, mashed
- ½ cup almond (or other nut) butter
- ¼ cup honey
- ½ tsp salt
- 2 ¼ cups old-fashioned rolled oats
- 1/3 cup chocolate chips, raisins, or dried cranberries

DIRECTIONS

- Preheat oven to 350 degrees. Line baking sheets with parchment paper.
- Mix together mashed bananas, nut butter, honey, and salt. Add in oats, chocolate chips and raisins or cranberries. Stir to combine.
- Roll approximately 2 tbsps of the cookie batter into a tight ball and drop onto the lined baking sheet and pat flat, leaving an inch or two between each cookie. Bake for 12-15 minutes.