

EASY OATMEAL BREAKFAST COOKIES

PREP TIME: 15 MINUTES

MAKES: 8-12 COOKIES

INGREDIENTS:

1 large mashed banana
1/2 cup almond butter
1/4 cup maple syrup
2 teaspoons vanilla extract
1 cup old fashioned oats
1/4 cup whole wheat flour
1/4 cup ground flax seed
2 teaspoons ground cinnamon
1/2 teaspoon baking soda
1/4 cup raisins
1/4 cup chocolate chips



DIRECTIONS:

Prep: Preheat oven to 350 F.

Line cookie sheet with parchment paper; set aside.

Stir the First 4 Ingredients: In a large bowl, stir together banana, almond butter, maple syrup, and vanilla. (An immersion blender is handy for this step.)

Add the Solids: Add the oats, flour, ground flax, cinnamon, and baking soda and stir into the banana mixture until combined. Stir in raisins and chocolate chips.

Turn Batter into Cookies: Drop mounds of dough 3 inches apart on prepared cookie sheets. Makes 8-12 cookies. Bake for 14 to 16 minutes or until browned.

For maximal freshness, store in the fridge or the freezer.

My fave!