

Healthy Balance Banana Oat Chocolate Chip Cookies

Ingredients:

First Bowl: mix together

- 1 $\frac{1}{2}$ mashed banana
- $\frac{1}{4}$ cup natural peanut butter (I used crunchy and it gave a nice texture)
- $\frac{1}{2}$ Tbsp butter
- 1 Tbsp pure maple syrup or honey
- $\frac{1}{2}$ tsp pure vanilla extract

Second Bowl: mix together

- 1 $\frac{1}{4}$ cup oats (Gluten Free optional)
- $\frac{1}{2}$ tsp baking soda
- 1/8 tsp cinnamon or nutmeg
- 1/8 tsp sea salt
- $\frac{1}{4}$ cup real chocolate chips

Directions:

Preheat oven to 350 degrees and line a baking sheet with parchment paper. Mix both bowls of ingredients together. I mixed the "dry" ingredients into the wet mixture. Form your cookies and place them on baking sheet. Bake for 14 - 16 mins. Recipe should yield approx 12 cookies. Enjoy! ☐