

# Peanut Butter Banana Cookies

These healthy cookies don't taste like regular "cookies." They have no sugar, butter, or oil. Instead, they are packed with protein, fiber and minerals your little ones need for growing. These make a great on the go breakfast!

**Makes:** about 24 cookies

**Takes:** about 5 minutes to prep + 10 minutes to bake

## Ingredients:

2 Bananas

2 Cups Quick Oats (unflavored, uncooked)

½ cup peanut butter (any kind, avoid "natural" peanut butter for this recipe)

1 teaspoon vanilla

1 teaspoon cinnamon

½ teaspoon salt

½ cup raisins (or chocolate chips, or other dried fruit)

## Directions:

1. Mash 2 bananas and a large bowl.
2. Add 2 cups of quick oatmeal (unflavored, uncooked oats).
3. Add ½ cup peanut butter, 1 teaspoon vanilla, ½ teaspoon salt and 1 teaspoon cinnamon.
4. Stir and stir and stir until well combined. The dough is safe to eat raw if you want to!
5. Stir in ½ cup raisins (or chocolate chips).
6. Bake at 350 degrees until cookies are light brown and don't fall apart when you pick them up with a spatula.
7. Enjoy!
8. These make a great "on the go" breakfast for busy mornings.

