

BANANA & CHOCOLATE CHIPS BREAKFAST COOKIES

Ingredients

- 2 medium bananas very ripe
- ½ cup smooth cashew butter
- 3 tablespoons coconut sugar
- 2 tablespoons melted coconut oil
- 1 egg
- 1 teaspoon pure vanilla extract
- 2 cups gluten free rolled oats
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- ½ cup chocolate chips, walnuts or raisings



24 cookies, but it depends on how big you want them.



Total Time: 45 minutes
Prep Time: 10 minutes
Cooking Time: 12 minutes

Notes

- Store in an airtight container at room temperature or in the refrigerator for up to one week. Best if eaten within 4-5 days.
- Press chocolate chips and walnuts into the tops of each cookie.
- If you don't have coconut sugar you can use honey or agave.

Preparation

- Preheat oven to 325°F.
- Line a baking sheet with parchment paper or greased foil. Set aside.
- In a large bowl, add peeled bananas, mash until smooth.
- Add the remaining wet ingredients: cashew butter, coconut sugar, coconut oil, egg and vanilla. Whisk until combined.
- Add the remaining ingredients : oats, baking soda and baking powder.
- Fold in your favorite add-ins (chocolate chips, walnuts, raisings)
- Using a spoon or a cookie scoop,, scoop and drop cookie dough onto the prepared baking sheet, spaced evenly apart.
- Bake for 10-15 minutes. Mine took 12 minutes. Allow cookies to cool on the baking sheet for about 10 minutes, or until mostly firm. Using a heatproof spatula, carefully lift cookies onto a cooling rack. Allow to cool completely.