



Banana Oat Peanut Butter Chocolate Chip Cookies

Ingredients

- 2 large, ripe bananas
- 1 ¼ cups Flahavan's Irish Rolled Oats
- 1/4 teaspoon salt
- 2 tablespoons ground flax seeds
- 1/3 cup unsalted/unsweetened peanut butter (or your nut/seed butter of choice)
- 1/4 cup mini dark chocolate chips

Instructions

1. Preheat oven to 350 degrees and line a baking sheet with parchment paper
2. Add bananas to a medium bowl and mash with a fork until smooth
3. Add in oats, salt, flax, peanut butter and chocolate chips. Stir to combine
4. Scoop a spoonful of batter onto the baking sheet and form into a cookie shape with your finger/the spoon (it will be a little loose but should still hold its shape. This should make about 12 cookies)
5. Bake in the oven for about 12-14 minutes until the cookies are set and slightly golden
6. Let cool on the baking sheet for 5 minutes and then transfer to a rack to cool completely