

Banana Breakfast Cookies

INGREDIENTS

- 3 medium bananas, mashed
- 2 cups quick cooking oats
- $\frac{1}{3}$ cup unsweetened applesauce
- $\frac{1}{4}$ cup low-fat milk
- 1 egg
- 1 teaspoon vanilla extract
- 1 teaspoon cinnamon
- $\frac{1}{4}$ cup raisins
- $\frac{1}{2}$ cup chopped walnuts
- $\frac{1}{2}$ cup semi-sweet chocolate chips, optional

30 MINUTES
12 SERVINGS



Adapted:
spendwithpennies.com

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PROCEDURE

1. Preheat oven to 350°F.
2. Mix all ingredients in a large bowl until well combined
3. Using a cookie scoop or large spoon, place heaping spoonfuls on a parchment lined pan and gently press with a fork.
4. Bake 15-18 minutes or until lightly browned. Cool completely.
5. Store in the refrigerator for up to 4 days.



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