

4 Ingredient Blueberry Breakfast Cookies

Oshkosh Community YMCA

These blueberry cookies are soft, and chewy, and need just 4 ingredients to make! They bake in just 12 minutes and are bursting with fruit!

INGREDIENTS:

- 2 cups rolled oats, gluten-free if needed
- 2 large bananas, mashed
- 1/2 cup peanut butter
- 1/4 cup blueberries

INSTRUCTIONS:

1. Preheat the oven to 180C/350F. Line a cookie sheet or baking tray with parchment paper and set aside.
2. In a large mixing bowl, combine your oats, peanut butter, and banana and mix well. Fold through your blueberries using a rubber spatula.
3. Form 12 balls of dough and place on the lined tray. Press each ball into a cookie shape. Bake the blueberry breakfast cookies for 10-12 minutes, or until golden on the edges and just cooked in the center.
4. Remove cookies from the oven and allow cooling on the tray for 10 minutes, before transferring to a wire rack to cool completely. Makes about 12 cookies.



Notes

TO STORE: Keep at room temperature in a sealed container for up to 3 days. Leftover cookies are best stored in the fridge and will keep fresh for up to 1 week.

TO FREEZE: Breakfast cookies are freezer friendly and will keep well frozen for up to 6 months.

Nutrition

Serving: 1 cookie Calories: 136kcal Carbohydrates: 17g
Protein: 5g Fat: 6g Sodium: 50mg Potassium: 200mg Fiber: 3g
Vitamin A: 15IU Vitamin C: 2mg Calcium: 13mg Iron: 1mg NET
CARBS: 14g

Nutrition is provided as a courtesy and is an estimate. If this information is important to you, please have it verified independently.