

Peanut butter banana cookies are gluten-free, topped with chocolate chips and only 4 ingredients! If you have ripe bananas laying around, make these as a healthier version to regular cookies.

INGREDIENTS:

- 2 cups quick oats
- 1 ¼ cups mashed bananas, (about 2-3 bananas)
- 1/2 cup natural peanut butter
- 1/4 cup semi-sweet chocolate chips



INSTRUCTIONS:

1. Preheat oven to 350 degrees F and line a baking sheet with parchment paper.
2. In a medium bowl, combine all the ingredients. Scoop in 1 ½ tablespoon balls of dough onto the prepared cookie sheet. Flatten the cookies. The shape will not change much when baked.
3. Bake 8-10 minutes. Sprinkle with flaked salt if desired. Let cookies cool slightly on the baking sheet. Best when eaten warm. Keep leftovers in the fridge in an airtight container.

Nutrition Facts

Serving: 1cookie, Calories: 78kcal, Carbohydrates: 9g, Protein: 2 g, Fat: 4g, Saturated Fat: 1g, Polyunsaturated Fat: 1g, Monounsaturated Fat: 2g, Trans Fat: 0.002g, Cholesterol: 0.1mg, Sodium: 1mg, Potassium: 107mg, Fiber: 1g, Sugar: 3g, Vitamin A: 8IU, Vitamin C: 1mg, Calcium: 8mg, Iron: 1mg

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

Like what you tried? Email us at katieConklin@oshkoshymca.org

Recipe Source <https://www.the-girl-who-ate-everything.com/peanut-butter-banana-cookies/#recipe>