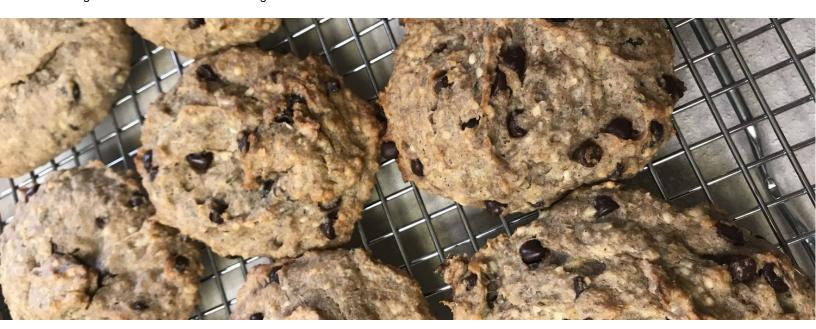
# Chocolate banana cookies

12 ingredients · 45 minutes · 24 servings



### **Directions**

- 1. Preheat oven to 350 and line a baking stone or baking sheet with parchment paper.
- 2. Mash bananas in a large bowl, add in all liquid ingredients and mix well.
- In a separate bowl mix together oat flour, salt, cinnamon, baking powder and baking soda.
- Mix dry ingredients in to wet, then add all remaining ingredients and mix until well combined.
- Scoop out on to tray forming into cookies, if needed you can smooth them out with wet hands. Bake until they start to turn a little brown on the edges. Usually about 12-15 mins.

### **Notes**

## Make them an after work out snack with more protein

Replace 1 cup of oat flour with 1 cup of a vegan protein powder such as Genuine Health Brand Vanilla or Chocolate protein powder.

#### Running late?

These will make a good breakfast or snack choice at any time of day. Just grab and go!

### Storage

These will keep for a couple days in a sealed container on the counter but any longer than that and they should be frozen. I like to Freeze half of the batch right away to keep them fresh.

## Make them your own!

Be creative! These cookies can take an additional 1-1.5 cups of stuff added to them. My favorites to add are hemp hearts, pumpkin seeds, sunflower seeds, walnuts, dried fruit such as cranberries or apricots, or even more chocolate!

#### No coconut

It is ok to leave the coconut out or replace it with an ingredient of your choice such as hemp hearts.

## Ingredients

**6** Banana (very ripe, still yellow but with brown spots)

2 Egg

2/3 cup Coconut Oil (melted)

2 tsps Vanilla Extract

3 cups Oat Flour

1 tsp Sea Salt

2 tsps Baking Powder

1/2 tsp Baking Soda

2 tsps Cinnamon

1/2 cup Oats (large flake rolled oats)

1/2 cup Dark Chocolate Chips (mini chips work hest)

**1/2 cup** Unsweetened Coconut Flakes (small or medium shred works best)

Make them vegan
Replace the eggs with Chia 'eggs' simply put 1/2 cup water in a small bowl and add 2 tbsp chia seeds and allow to gel before adding with wet ingredients.
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