

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.
3. In a separate bowl mix together oat flour, salt, cinnamon, baking powder and baking soda.
4. Mix dry ingredients in to wet, then add all remaining ingredients and mix until well combined.
5. 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 best)
- 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.