

Banana Oatmeal Cookies

Ingredients:

- 2 very ripe bananas
- 1 cup oats
- 2 tablespoon cinnamon
- ½ cup chocolate chips
- Additional extra goodies:
 - Sliced almonds
 - Walnuts
 - Dried fruit
 - Peanut butter chips
 - 1 scoop vanilla/chocolate protein powder



Instructions:

- Preheat oven to 350 degrees. Line a cookie sheet with parchment paper.
- Peel the bananas and place into a large mixing bowl. Add the oats. Use a mixer or your hands (I prefer to use my hands) to combine the two into a dough-like texture.
- Transfer the mixture onto the cookie sheet and shape into flat circles. They will not change shape while in the oven like a real cookie would so whatever shape you place them on, they will come out that way.
- Add three chocolate chips to the top of each one. Bake for 10 minutes.

Best enjoyed while still warm. Place extras into an airtight container and store on the counter or in the fridge for up to 2 days.

Fun tip: Bake without chocolate chips and add a little honey on top while still warm.