



BANANA OATMEAL RAISIN COOKIES

Five Ingredients + Spices!

Ingredients

- 2 cups oatmeal, uncooked
- 2 ripe bananas
- 1 cup unsweetened applesauce
- 1 tbsp raw honey
- 1/2 cup raisins
- 1 tsp cinnamon
- 1 tsp vanilla extract

Directions

1. Preheat Oven to 350°F.
2. Line baking sheet with parchment paper.
3. Mix bananas, oatmeal, applesauce, honey, cinnamon, and vanilla.
4. Stir in raisins.
5. Drop spoonfuls of dough onto the prepared baking sheet.
6. Form cookies into a flat round shape.
7. Bake 25-30 minutes.

MAKES 24 COOKIES
PREPARATION: 10MIN
COOKING: 30 MIN

Note: If you or your crew doesn't gobble these up in a day or so, keep them in the fridge to keep them fresh! Each cookie is about 45 calories. (For those of you who count like me.)