

# Easy Oatmeal Breakfast Cookies

**Yield:** 8 large cookies or 12 medium

**Serving:** 4

This recipe was modified from *The Best Homemade Kids' Lunches on the Planet*, by Laura Fuentes.

## Ingredients

1 large **mashed banana**

1/2 cup **almond butter**

1/4 cup **maple syrup**

2 teaspoons **vanilla extract**

1 cup **old fashioned oats**

1/4 cup **whole wheat flour**

1/4 cup **ground flax seed**

2 teaspoons **ground cinnamon**

1/2 teaspoon **baking soda**

1/4 cup **raisins**

1/4 cup **chocolate chips**

## Directions

Preheat oven to 350°F. Line two cookie sheets with parchment paper; set aside.

In a large bowl, stir together banana, almond butter, maple syrup, and vanilla. (I use an immersion blender for this step.)

Add the oats, flour, ground flax, cinnamon, and baking soda and stir into the banana mixture until combined. Stir in raisins and chocolate chips.

Drop mounds of dough 3 inches apart on prepared cookie sheets.

Bake or 14 to 16 minutes or until browned.

Store in an airtight container or resealable plastic bag for up to 3 days or freeze for up to 2 months; thaw before serving.