

2 Ingredient Banana Bread Cookies

Ingredients

2 small overripe bananas (about 1 cup mashed)
1 cup old-fashioned rolled oats



Step 1: Preheat the oven to 350°F, and line a baking sheet with parchment paper. Place the bananas in a bowl and mash them with the back of a spoon.* The bananas don't need to become perfectly creamy—in fact, I prefer a few chunks of bananas in my cookies. Add the oats and stir to combine.

*To ensure the best results, measure your mashed banana into a 1 cup measuring cup.

Step 2: Spray the parchment paper with cooking spray and drop heaping spoonfuls of the batter onto the baking sheet. This recipe should yield about 12 cookies.

Step 3: Place the cookies in the oven and bake for 12-15 minutes, or until the tops are lightly browned and crisp. Let cool for a few minutes, then enjoy!

My favorite mix-ins:

Brown Sugar-Cinnamon Raisin Cookies

Add 2 tbsp. raisins, 1/2 tsp. cinnamon and 1 tsp. brown sugar to the batter.

Almond Butter-Chocolate Chip Cookies

Add 2 tbsp. mini chocolate chips and 2 tbsp. almond butter (or peanut butter) to the batter.

