



Ooey Goey Banana Chocolate Chip Cookies

12 servings

25 minutes

Ingredients

3 Banana (large, ripe, mashed)
1/3 cup Sunflower Seed Butter
1/4 cup Extra Virgin Olive Oil
1 tsp Vanilla Extract
2 cups Gluten Free Oats (whole rolled oats)
1 tsp Bakins Soda
3/4 tsp Cinnamon
1/4 tsp Sea Salt
1/2 cup Organic Dark Chocolate Chips

Directions

- 1 Preheat oven to 350°F (177°C) and line a baking sheet with parchment paper.
- 2 In a large mixing bowl, combine the mashed bananas, sunflower seed butter, olive oil and vanilla. Mix well, then add the oats, baking soda, cinnamon, sea salt and chocolate chips. Mix again until all ingredients are evenly distributed.
- 3 Drop spoonfuls of the dough onto the baking sheet and flatten them gently with a fork. Bake for 15 to 17 minutes.
- 4 Remove the cookies from the oven and let them cool on the baking sheet. Enjoy!

Notes

No Chocolate Chips, Use raisins, dried cranberries, chopped figs or cacao nibs instead.
Leftovers, Store in an airtight container in the fridge up to five days, or in the freezer for up to three months.