

LIVE HEALTHY RECIPE

## **Banana Cookie**

these moist and chewy banana oatmeal cookies are hands down the best banana flavored cookie you'll ever have.





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PREP TIME: 5 TO 8 MINUTES | COOK TIME: 12 -14 MINUTES | YIELD: 12 SERVINGS

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## **INGREDIENTS:**

- Oatmeal (1/2 gal)
- Almond Flour (3 1/4 cup)
- Salt (1 3/4 tsp.)
- Baking Soda (2 tsp.)
- Vanilla Extract (1/4 cup)
- Egg (2 eggs)
- Sugar (1 ½ cup)
- Banana (3 bananas)
- Vegetable Oil (1 cup)
- Raisins (2 ½ cup)

## **DIRECTIONS:**

- WASH HANDS before beginning preparation & SANITIZE surfaces & equipment
- 2. In a large bowl, mix the rolled oats, almond flour, salt, and baking soda together with a whisk.
- 3. In another bowl, mix the vanilla, egg, sugar and mashed banana together with a fork until well mixed.
- 4. Add the oil and mix again.
- 5. Pour the bowl of dry ingredients into the bowl of wet ingredients and mix until fully blended.
- 6. Mix in raisins. Then scoop the dough and place them onto a silicone baking cookie mold.
- 7. Bake for 12 minutes, then let the cookies rest on the pan for 2 minutes.
- 8. Remove and place the cookies on a cooling rack.