Breakfast Cookies

Entrée/Dessert

Serves: 18

**Items Needed:** medium bowl, measuring cups, measuring spoons, spatula, baking sheets, silicone baking mats (optional)

**Ingredients:**

- 2 bananas
- 2 cups oats
- 1 cup peanut butter
- 1/3 cup honey
- 1 tsp vanilla extract
- ¼ tsp cinnamon
- ¼ tsp salt
- ¼ cup walnuts, preferably toasted
- ¼ cup almonds, preferably toasted
- 1 cup blueberries

**Directions:**

1. Preheat oven to 325°F. Line two large baking sheets with parchment paper or silicone baking mats. Set aside.
2. Add everything but blueberries to a large bowl and mix together with a rubber spatula or wooden spoon until combined; gently mix in blueberries.
3. Scoop mounds of dough, about ¼ cup each, onto baking sheets. 6 cookies per baking sheet since they are large. The cookies won’t spread much in the oven, gently press the mounds down to create a disc.
4. Bake for 18-21 minutes until lightly browned on the sides.
5. Remove from the oven and let cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.
6. Cookies will stay fresh in an airtight container at room temperature for up to 1 week.

**Nutrition Information (per 1 cookie):**

Calories: 180   Fat: 10 g   Carbs: 19 g   Protein: 5 g   Fiber: 2 g   Sodium: 95 mg

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