

# Oatmeal Breakfast Cookies

*Swick*

Makes 4 servings | Active Time: 15 minutes | Total Time: 25 minutes

## Chef's Notes

Feel free to use a silicone baking mat in place of parchment paper.

## Making the Cookies

Preheat oven to 350°F (175°C). Line a baking sheet with parchment paper or grease with cooking spray.

Mash bananas in a bowl; add oats and mix well to combine. Fold in chocolate chips and applesauce.

Use a tablespoon to measure out portions of the dough, dropping onto the baking sheet. You can shape these into balls or press and flatten each cookie with a spoon. (It will not spread out much during baking.)

Bake for about 15 minutes or until cookies are lightly browned on top.

Remove and let cool on a rack.

Roll in honey and then crushed nuts, if using, when cool enough to handle.

## Step 1: Making the Cookies

- 3 large ripe bananas
- 1 3/4 cups quick oats
- 1/4 cup chocolate chips
- 1/4 cup applesauce
- Honey (optional)
- Crushed nuts (optional)