

## 2-Ingredient Healthy Breakfast Cookies by Food Storage Moms

### Ingredients:

2 cups peeled ripe medium or large bananas

2 cups regular oats (oatmeal) uncooked

### Instructions:

Preheat the oven to 350 degrees. I used my KitchenAid mixer to mash the bananas but a fork would work. Then I started adding the oatmeal. I used the "flat beater" so it would make the banana consistency I wanted. Not runny, not too thick. Then I used my purple 1/8 cup (2 tablespoons) cookie scoop to place the dough on the cookie sheets. I used my fingers to mash the cookies down and molded them into a circle. These cookies do not rise or change shape so how you put them on the cookie sheet is the shape they will be when you bring them out of the oven. Now, I used a Silpat mat to avoid using any vegetable spray. You will need to grease the cookie sheet if you don't have a Silpat mat. I tried making two cookies using parchment paper. If you use it you will need to quickly remove the cookies after baking. I wouldn't recommend using the paper because they start to attach to the paper very quickly after removing them from the oven. Just giving you the heads-up, here. They freeze very well, so you can put them in lunch boxes or eat them on the run. Bake for 15 minutes if you use the 1/8 cup cookie scoop.

I got a little carried away with the bananas, obviously, there are more than two bananas in here. I never make a small batch of anything. If I have the mixer going I want to make enough for the freezer. This is truly a no-fail recipe.

### Extra Ingredients if you choose to add some:

1. Nuts
2. Pitted and chopped dates
3. Dried cranberries
4. Raisins
5. Coconut flakes
6. Chocolate chips
7. Pumpkin seeds
8. Chia seeds
9. Vanilla extract
10. Cinnamon