



ANA's Kitchen Corner

Peanut Butter Chocolate Granola Cookies

Dietary Tags: Dairy-free, Egg-free, Gluten-free, Vegan, Vegetarian

Servings: 18

INGREDIENTS

2 ripe bananas, mashed
1 cup peanut butter
1/4 cup maple syrup
1 teaspoon vanilla extract
2 cups old-fashioned rolled oats (gluten-free)
1/4 cup cocoa powder
1/2 cup chocolate chips or cacao nibs
1/2 cup chopped salted peanuts

PREPARATION

Preheat the oven to 350°F. Line a baking sheet with parchment paper. Set it aside.

In a large bowl, mix together the peanut butter, maple syrup, vanilla extract and bananas. Stir in the remaining ingredients. Scoop the cookies onto the baking sheet and using a fork, press them down slightly. Bake the cookies until they have firmed up and are lightly golden, 13 to 15 minutes. Allow to cool for at least 5 minutes before serving.

Serve immediately or store in the refrigerator for up to 3 days.

Recipe from: www.inspiredentertainment.com

Recipe video link: <https://www.youtube.com/watch?v=v1ozp4knp2M>

Ana's Kitchen Tips & Tricks:

1. When a recipe calls for sifting don't skip the sifting procedure as sifting incorporates air into the batter and makes sure that the dry ingredients are mixed well.
2. Keep Your Oven Door Closed at all times. You now know how the oven's temperature can ruin a recipe. But what can completely throw off the oven temperature is constantly opening and closing the oven door to peek inside. I know you're excited about what's baking! It's so tempting to keep the oven ajar to see your cake rising, cookies baking, and cupcakes puffing up. But doing so can let cool air in, which interrupts the baked good from cooking and/or rising properly. Rely on the light feature in your oven if it has one.