



## ANA's Kitchen Corner

### Banana Coconut 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)

1/2 cup banana chips

1/2 cup shredded coconut

1/2 teaspoon coconut extract

#### 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](http://www.inspiredentertainment.com)

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

Ana's Kitchen Tips & Tricks:

1. Cookie and brown sugar!! To keep leftover cookies extra soft, store them with a piece of bread. Have you heard of this before? If storing cookies in a container or cookie jar, stick a regular piece of bread in there as well. The cookies will absorb all of the bread's moisture, leaving the bread hard and the cookies extra soft. And they'll stay soft FOR DAYS! Also works for brown sugar.
2. If you need to test your cakes for doneness with a toothpick, do so quickly. Remove it from the oven, close the oven immediately, test for doneness, and then put it back in as quickly as you can if more oven time is required.