



ANA's Kitchen Corner

Peanut Butter & Fruit Granola Cookies

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

Servings: 18

INGREDIENTS

- 2 ripe bananas, mashed
- 1 cup natural peanut butter
- 1/4 cup maple syrup
- 1 teaspoon vanilla extract
- 2 cups old-fashioned rolled oats (gluten-free)
- 1/2 cup chopped salted peanuts
- 1/2 cup dried fruit of choice

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

*For a fun twist, before baking, try pressing your thumb into the center of each cookie dough ball and fill it with your favorite jam. Then you can call it a PB & J cookie!

Ana's Kitchen Tips & Tricks:

1. Use parchment paper to prep your next cookie batches while the first batch bakes.
2. Set up all your ingredients before you start mixing and baking for a smoother process.
3. Ice cream scoops save time and make your cookies a consistent size for even baking.