

# Banana Oat Cookies

## **Ingredients (Makes 6 Yummy & Nutritious Cookies)**

- 1 Ripe Banana
- 1/3 Cup of Oats (I used Instant Oats)
- A sprinkle of [Wellness Warehouse Organic Cinnamon](#)
- 1 tsp Peanut butter

## **Optional:**

- Add Raisins, Fruit zest, or [Wellness Warehouse Organic ground ginger](#) [for extra taste.](#)

## **Preparation:**

- Set oven to 180 degrees.
- Prepare an oven tray with baking paper, alternatively, grease the tray with butter and a very light layer of flour.

## **Method:**

1. In a bowl, mash the banana.
2. Add in your oats and mix through with a spoon. **(Optional: Blend the oats first for a finer consistency mixture)**
3. Add in the Peanut butter, cinnamon and any other extras. Mix through with a spoon.
4. Using a tablespoon, scoop out the mixture into little cookie balls onto the oven tray.
5. Flatten with a fork or the back of the spoon.
6. Place in Oven for 12 Minutes

NB. If you have smaller cookies, definitely check in on those before 12 mins.

Enjoy! :)