



Recipe: **Banana Power Cookies** by Nikki Misner

INGREDIENTS:

- 2 overripe bananas
- 2 cups old fashioned oats
- $\frac{3}{4}$ cup non-fat dry milk powder
- $\frac{1}{4}$ cup natural peanut, almond or cashew butter
- 1 Tbsp vanilla
- $\frac{1}{4}$ cup mini chocolate chips and/or blueberries or cinnamon and raisins

DIRECTIONS:

1. Preheat oven to 350°.
 2. In a bowl, mash bananas with a fork.
 3. Add oats and powdered milk and mix well.
 4. Stir in peanut butter.
 5. Add vanilla and chocolate chips.
 6. Scoop approximately 1 Tbsp per cookie onto an ungreased cookie sheet .
 7. Bake for 8-10 minutes.
 8. Let cool on pan 5 minutes before serving.
 9. Makes approximately 3 dozen cookies.
- Cookies can be refrigerated up to one week.