

PEANUT BUTTER BANANA CHOCOLATE OATMEAL RAISIN COOKIES

Prep Time: 5 mins. • Cook Time: 10 - 12 mins. • Total Time: 15 - 17 mins.

INGREDIENTS

- 1 flax egg (1 tbsp. flaxseed meal + 2 1/2 tbsp. water)
- 1 very ripe banana
- 1/2 cup unsalted natural peanut butter (I used crunchy.)
- 1/4 tsp. sea salt
- 1 tsp. vanilla extract
- 2 cups gluten-free oats
- 1/2 cup non-dairy chopped chocolate or chocolate chips
- 1/2 cup raisins



Recipe by: Samantha Sambile
Yield: 15 cookies

DIRECTIONS

1. Preheat oven to 350° Fahrenheit.
2. Make your flax egg by mixing 1 tbsp. flaxseed meal with 2 1/2 tbsp. water. Set aside.
3. In a large mixing bowl, mash your banana.
4. Add in your peanut butter, sea salt, flax egg, and vanilla extract. Mix till smooth.
5. Fold in your oats, chocolate, and raisins until it forms a dough.
6. Using a spoon or a cookie scoop, roll about a tablespoon of cookie dough on the palm of your hands and flatten to create your cookie. Now place each one on a greased or lined baking sheet.
7. Bake in the oven for 10 to 12 minutes, just until they're set.

To make ahead: Make your scones up until Step 7 a day in advance and keep in the refrigerator till they're ready to bake. You can also make the icing a day in advance. Just let it come to room temperature before drizzling. Otherwise, it'll be too thick.

MAKE THIS RECIPE?

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Want to see this recipe in action? Watch it on my YouTube channel, [Samantha Sambile!](#)