

# Breakfast Cookie



Licking Memorial Hospital | Culinary Services

# Breakfast Cookie (makes 18 cookies)

## Ingredients:

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- 2 large bananas, smashed into 1 cup
- 1/3 cup creamy peanut butter
- 1/4 cup honey
- 1 large egg
- 2 teaspoons vanilla extract
- 1 cup oat flour
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon baking soda
- 1/2 teaspoon kosher salt
- 1 1/4 cups old fashioned oats
- 1/4 cup dried cranberries
- 1/4 cup chocolate chips

## Directions:

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1. Preheat the oven to 350 degrees F. Line a large baking sheet with parchment paper.
2. In a large bowl, combine the mashed bananas, peanut butter, honey, egg, and vanilla extract. Stir until smooth.
3. Add the oat flour, cinnamon, baking soda, and salt. Stir until just combined. Stir in the oats, dried cranberries, and chocolate chips.
4. Let the dough sit for about 5 to 10 minutes so the oats can soak into the mixture.
5. Scoop the dough onto prepared baking sheets, about 2 tablespoons per cookie.
6. Bake the cookies for 10 to 14 minutes or until set but still soft.
7. Remove the cookies from the oven, then transfer to a cooling rack to cool completely.