

PEANUT BUTTER BANANA CHOCOLATE CHIP BREAKFAST COOKIES

From Ann Senn

INGREDIENTS

- one very ripe banana *←I used a small banana*
- ½ cup peanut butter
- 1½ cups gluten free oats
- 3 Tablespoons oat flour *←make your own by grinding oats in a food processor*
- 4 Tablespoons maple syrup
- 1 Tablespoon ground flax seed
- ¼ teaspoon baking soda
- ⅛ teaspoon salt
- ½ cup chocolate chips

METHOD

1. Preheat the oven to 325 degrees. Line a cookie sheet with parchment paper.
2. In a large bowl, place the ripe banana and mash it with a fork.
3. Add the peanut butter and maple syrup and mix together.
4. Add the gluten free oats, oat flour, ground flax seed, baking soda, and salt, and stir until combined.
5. Stir in the chocolate chips.
6. Roll into balls (dough will be firm) and place on a cookie sheet. Press to flatten slightly.
7. Bake at 325 degrees for 13-15 minutes.

Yield: 15-20 cookies

CHOCOLATE CHIP COWBOY COOKIES

INGREDIENTS

- 2/3 cup plus 1/2 cup oat flour *←make your own by grinding oats in a food processor*
- 1/4 tsp salt
- 1/2 tsp baking soda
- 1/4 cup brown sugar or coconut sugar
- ¼ (-) cup granulated sugar *←I used a little less*
- 2 tbsp shredded coconut *←I used unsweetened flaked coconut*
- 1 1/4 tsp pure vanilla extract
- 2 melted coconut oil
- 2-3 tbsp milk
- 1/4 cup thinly-crushed pretzels *←Can use GF pretzels*
- 1/2 cup chocolate chips

Yield: 15-20 cookies

METHOD

1. Preheat oven to 380 degrees. Grease a cookie tray or line it with parchment.
2. In a large bowl, combine first 6 ingredients and mix very well.
3. Add wet ingredients and mix well
4. Stir in pretzels and chocolate chips
5. Form into small balls. Then drop onto cookie sheet and press to flatten slightly. *← If the dough is a little sticky, roll the balls in almond flour or oat bran to coat the ball. Cookies will look nicer and be less annoying to make 😊*
6. For soft cookies, bake 7-10 minutes (For softer cookies, bake 7 min—they will look quite undercooked. For crispier cookies, bake 9-10 min until they look only slightly undercooked.) *← I baked the cookies for 10 min*
7. Cool thoroughly. (It's important to let the cookies cool at least 10 minutes before touching them, as they'll firm up considerably while cooling.)

Notes: For softer cookies, refrigerate or freeze the dough until cold (for crispy cookies, just bake right away). You can also freeze the dough balls for up to a month before baking). For soft and chewy cookies, store in a lidded plastic container. For crispy cookies, store in a lidded glass container for up to 4 days. For crispy and chewy cookies, store on a plate or in a container without a lid overnight.