**Healthy Balance Banana Oat Chocolate Chip Cookies**

Ingredients:

First Bowl: mix together

• 1 ½ mashed banana

• ¼ cup natural peanut butter (I used crunchy and it gave a nice texture)

• ½ Tbsp butter

• 1 Tbsp pure maple syrup

• ½ tsp pure vanilla extract

Second Bowl: mix together

• 1 ¼ cup oats (Gluten Free optional)

• ½ tsp baking soda

• 1/8 tsp cinnamon or nutmeg

• 1/8 tsp sea salt

• ¼ cup real chocolate chips

Directions:

Preheat oven to 350 degrees and line a baking sheet with parchment paper. Mix both bowls of ingredients together. I mixed the “dry” ingredients into the wet mixture. Form your cookies and place them on baking sheet. Bake for 14 – 16 mins. Recipe should yield aprox 12 cookies. Enjoy!