

Easy Oatmeal Cookies

This recipe uses oatmeal packets, bananas, and peanut butter to make a completely WIC-friendly cookie! I also added vanilla for added flavor, but you could leave out the vanilla if you don't have any.

Makes 12 cookies (a serving is 2 cookies)

Takes 25 minutes (20 minutes of baking)

Ingredients

4 oatmeal packets (I like maple + brown sugar flavor, but try whatever you have!)

2 ripe bananas

½ cup peanut butter (I used creamy, but chunky would work)

1 teaspoon vanilla (optional, you can leave it out)



Directions

1. Mash bananas in a bowl until pureed. The banana should be mostly liquid.
2. Stir oatmeal, peanut butter, and vanilla into the banana. Stir until well combined. There should be no blobs of peanut butter - make sure it is mixed evenly.
3. Bake at 350 degrees for 20 minutes.

Enjoy!

Nutrition: 250 Calories, 12 g fat, 35 g carbohydrate (12g added sugar per 2 cookies - all from the oatmeal packets, if you use a flavor with less sugar your recipe will have less sugar!), 8g protein + iron, calcium, potassium

NOTE: If you want to cut down on sugar in this recipe, buy “regular” oatmeal packets without the added sugar and flavoring. You can also try my peanut butter banana chocolate chip cookies from the website, which are made with regular quick oats (not packets).