

Banana Blueberry Cookies Recipe By JASMIN QUEEN

SERVES: 6-12



	2 1 1⁄4	ripe bananas, mashed cup old fashioned oats (not quick-cook) cup peanut butter cup walnut pieces		1/4 1/2 1	cup fresh blueberries cup real maple syrup tsp. cinnamon tsp. vanilla bean paste tsp. salt	
DIRECTIONS:						
	1.	Preheat your oven to 350°F.				
	2.	In a large bowl, mash the ripe bananas until smooth.				
	3.	Stir in the oats, peanut butter, maple syrup, cinnamon, vanilla bean paste, and salt until well combined.				
	4.	Gently fold in the fresh blueberries and nuts.				
	5.	Scoop tablespoon-sized portions of the mixture onto a baking sheet, spacing them about 2 inches apart.				
	6.	Bake for 12-15 minutes, or until the cookies are lightly golden and firm to the touch.				
	7.	Allow them to cool on the baking sheet for a few minutes before eating.				