

Oatmeal Raisin Cookies

Ingredients

- 1 cup Oats
- 2/3 cup Flour
- 1 tsp Cinnamon
- 1/2 cup Peanut Butter
- 1 tsp Vanilla Extract
- 2 Bananas
- 1 cup Raisins



Directions

1. Preheat oven to 325°F and prep baking sheet with foil.
2. Mix oats, flour, and cinnamon together in a bowl.
3. In a different bowl mix peanut butter, vanilla extract, and bananas.
4. Add the oat and flour combination to the bowl with peanut butter mix.
Be sure to add dry to wet and not the other way.
5. Mix till dough forms and then add raisins evenly to the dough.
6. Using a spoon, drop spoonfuls of the dough onto the baking sheet
7. Cook in oven for 13-15 minutes until the cookies are golden.
8. Enjoy a cookie and store the rest in a tupperware at room temperature

Easily modified for protein bars!!

Ingredients

- 1 cup Oats
- 3 tbsp Protein Powder
- 1 tsp Cinnamon
- 1/2 cup Peanut Butter
- ¼ cup Raisins
- 1/4 cup Low-Sugar Maple Syrup
- 3 tbsp Vanilla Almond Milk

Directions

1. Mix together all ingredients
2. Press mold into small baking pan so it lays roughly even
3. Refrigerate for 2 hours
4. Cut into bars.
5. Store leftovers in fridge for up to 1 week

