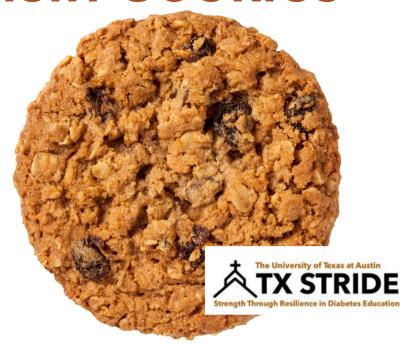
Oatmeal Raisin Cookies

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
- 1tsp Cinnamon
- 1/2 cup Peanut Butter
- ¼ cup Raisins
- 1/4 cup Low-Sugar Maple Syrup 5. Store leftovers in fridge for up
- 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

