HEARTY & GROUNDING

Peanut Butter and Oat Cookies

PREP	COOK	SERVES
10 min	12 min	12 cookies

Vegan · Vegetarian

Chewy vegan cookies with peanut butter, oats, banana and dark chocolate chips. Six ingredients, one bowl.

Ingredients

- 150 g rolled oats
- 120 g smooth peanut butter
- 80 ml maple syrup
- 1 ripe banana, mashed
- 1 tsp vanilla extract
- 1/2 tsp baking powder
- A pinch of salt
- 60 g dairy-free dark chocolate chips

Method

1. Heat the oven to 175°C and line a baking tray with baking paper.
2. Mix the peanut butter, maple syrup, banana and vanilla in a large bowl until smooth.
3. Stir in the oats, baking powder and salt, then fold in the chocolate chips.
4. Scoop 12 spoonfuls onto the tray and flatten them slightly with the back of a spoon.
5. Bake for 10 to 12 minutes, until golden at the edges. They will still feel soft.
6. Let them cool on the tray for 10 minutes before moving them, as they firm up as they cool.

Cook's tip

Choose chocolate chips labelled dairy-free, as many dark chocolates contain milk traces.