

Banana Blueberry Breakfast Cookies - Healthy, Soft & Naturally Sweet

Banana Blueberry Breakfast Cookies



OVEN
350°F

TIME
18 min

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INGREDIENTS

- 2 ripe bananas, mashed
- 1 cup rolled oats
- 1/2 cup fresh blueberries
- 1/4 cup honey or maple syrup
- 1 tsp vanilla extract
- 1/2 tsp cinnamon
- Pinch of salt

DIRECTIONS

- Step 1: Preheat Oven:** Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper.
- Step 2: Mix the Dough:** In a large bowl, mash the bananas. Stir in oats, blueberries, honey (or maple syrup), vanilla, cinnamon, and a pinch of salt. Mix until well combined.
- Step 3: Shape the Cookies:** Use a spoon or cookie scoop to drop spoonfuls onto the prepared baking sheet. Flatten slightly into round cookie shapes.
- Step 4: Bake:** Bake for 15-18 minutes, or until the edges are lightly golden.
- Step 5: Cool:** Let cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/banana-blueberry-breakfast-cookies-healthy-soft-naturally-sweet/>