

Peanut Butter C & Banana Biccies

Ingredients

- 450g Oats
- 2 bananas
- 50g of coconut oil
- 60g of natural peanut butter (no xylitol)

Method

1. Preheat oven to 180°C.

2. In a large bowl, combine 360g of oats, bananas, peanut butter and coconut oil. (You may need to use your hands)

- 3. Add additional oats slowly until the dough is no longer sticky.
- 4. Knead dough until it comes together.
- 5. Roll the dough to 1/4-inch thickness.

6. Use cookie cutters or roll into balls. Place on a baking tray.

7. Pop in the oven and bake for 10-12 mins until golden brown.

(Baking time will vary depending on size and thickness).

8. Cool completely and watch that furry tail wag with excitement!





