

## **Banana No Bake Cookies**

from wholefully.com

Makes 18 large cookies

### **Ingredients**

2 medium bananas, cut into chunks  
1 cup soy-free, dairy-free chocolate chips  
1/4 cup almond butter  
2 tablespoons chia seeds  
1 tablespoon cocoa powder  
1/3 cup non-dairy milk  
Pinch of salt  
2 teaspoons vanilla extract  
2 cups rolled gluten-free oats

### **Directions**

1. In a medium saucepan over low heat, combine banana chunks, chocolate chips, almond butter, chia seeds, cocoa powder, milk and salt. Heat for 2-3 minutes or until just beginning to bubble.
2. Using a potato masher or fork, mash the bananas in chocolate mixture until smooth. Bring mixture to a boil and boil for 2-3 minutes. Remove from heat, add in vanilla.
3. Stir in oats until well-coated.
4. Spoon rounded tablespoonfuls onto waxed paper and let cool. Chill in the fridge or freezer for a more solid cookie.

Katie's notes: I have used regular chocolate chips, peanut butter, and other kinds of milk as substitutions in this recipe and it still works very well.