

5-Ingredient Vegan Peanut Butter Banana Cookies

Ingredients

- 2 ripe bananas
- 1 cup peanut butter, creamy or crunchy
- 1 cup brown sugar
- 2 cups all-purpose flour
- 2 tsp. baking powder

Steps

1. Preheat the oven to 350°F (175°C). Prepare a baking sheet, either with a silicone mat, parchment paper or grease with some neutral oil.
2. In a large bowl smash the peeled bananas, using a potato masher or fork (for extra smooth banana use a blender). Mix in the peanut butter and brown sugar and set aside.
3. In a separate bowl whisk the flour and baking powder together. Combine the wet and dry ingredients, using your hands to fully integrate the two together.
4. Take a handful of the dough and form into a disk, about 1 inch thick (roughly the same size and shape as a hockey puck). Place on the prepared baking sheet, and continue until all the dough is used (makes around 15 cookies). If you want to, use a fork and press gently to create a crosshatch pattern on each cookie.
5. Place the cookies in the oven for 10 minutes. After those 10 minutes remove the cookies from the oven and allow to cool before eating.

