

Coco-nana-nut Cookies

- 3 ripe, Fair trade Certified™ bananas
- 1 tsp Fair Trade Certified vanilla extract
- ¼ cup unsweetened applesauce
- ¼ cup Fair Trade Certified agave nectar
- ½ cup canola oil
- 1 Tbsp coconut milk
- 1 tsp baking soda
- 1 cup oat flour
- 1 tsp Fair Trade Certified cinnamon
- 1 cup rolled oats
- 1 cup shredded coconut

Preheat the oven to 350 degrees F. Lightly coat a cookie sheet with cooking spray.

In a food processor, blend the bananas, vanilla, applesauce, agave, oil, and coconut milk. Once combined, add in the baking soda, flour, and cinnamon. Fold in oats and coconut by hand. Using two teaspoons, scoop dough onto the prepared cookie sheet. Bake for 18-20 minutes.

YEILD: 30 cookies

NUTRITIONAL ANALYSIS (per serving):

94 calories; 5g fat (1g saturated fat); 2g protein; 11g carbohydrate; 1g dietary fiber; 0mg cholesterol; 43mg sodium