

## Peanut Butter and Oatmeal Drops with Craisins®



### Directions:

1. Preheat oven to 350 degrees.
2. Line baking sheet with parchment paper.
3. Purée banana in a food processor until smooth.
4. In a large bowl, add the banana purée and combine all remaining ingredients. Mix well.
5. Spoon dollop of dough onto the parchment paper, leaving an inch of space.
6. Bake 10 to 13 minutes or until a light golden brown.
7. Cool and enjoy!

### Ingredients

- 2 ripe bananas
- 1/3 cup creamy peanut butter
- 2 Tbsp. fat-free milk
- 1 tsp. vanilla extract
- 2 Tbsp. agave nectar
- 2 egg whites
- 2 ½ cups rolled oats
- 2 Tbsp. whole wheat flour
- 2 Tbsp. flour
- ½ cup craisins®

*Yield 30 servings, serving size: 1 cookies. Calories: 55.  
Fat: 2 g. Cholesterol: 0 mg. Sodium 13 g. Carbohydrates: 10 g.  
Fiber: 1 g. Sugar: 13 g. Protein: 2 g.*

*\*These facts may vary based on size, amount,  
and brand use. This information is only a guide.*