Peanut Butter and Jelly Oatmeal Cookies

Instructions

1. Preheat oven to 350 degrees.
2. Mash bananas in a medium bowl. Add peanut butter and vanilla and mix.
3. Add old-fashioned oats and mix until a dough is formed.
4. Make dough balls out of 1-2 tablespoons of dough to form each cookie. Place on a baking sheet, making an indent in the middle of each cookie. Bake for 10-15 minutes.
5. Fill each indent with whole fruit jam or jelly, about a teaspoon. Let the cookies cool for 5 minutes and enjoy!

Ingredients

- 2 ripe bananas
- 2 tbsp of peanut butter
- 1 tsp of vanilla
- 1 cup of uncooked old-fashioned oats
- 2-3 tbsp of jam or jelly with no added sugar

Grocery List

Produce

o Bananas

Canned Goods

o Old-fashioned oats
o Jam or jelly with no added sugar (better if tart)

Pantry

o Peanut butter
o Vanilla