High Protein Banana Chocolate Chip Breakfast Cookies

Makes 18 cookies

Ingredients:

- 1 large banana, mashed
- 1 (5.3 oz) Oikos Triple Zero Vanilla Greek Yogurt
- 1 tsp vanilla
- 1 egg
- 1 cup oat flour
- ¼ tsp salt
- 1 tsp baking powder
- ½ cup dark chocolate chips

Directions:

- 1. Preheat oven to 400 degrees F and line a cookie sheet with parchment paper.
- 2. In a large bowl, combine banana, Greek yogurt, and vanilla; mix well.
- 3. Whisk egg in a medium bowl, then add to liquid ingredients.
- 4. Fold in the dry (everything but chocolate chips) and mix well.
- 5. Add chocolate chips and mix until distributed.
- 6. Scoop dough by the TBSP on the lined cookie sheet and bake for 7-8 minutes until the edges are light brown.
- 7. Served warm or cooled.

Nutrition Facts per 1 Cookie:

- Calories: 60
- Total Fat: 1.5 g
- Saturated Fat: 0.5 g
- Protein: 3 g
- Carbohydrate: 9 g
- Fiber: 2 g