



Fruit Chewy Cookies

Ingredients:

non stick cooking spray 3 bananas 1 cup raisins 2 cups rolled oats 2 tablespoons apple butter 1/2 cup walnuts, optional, chopped

1 1/2 tablespoons vegetable oil 1 teaspoon vanilla extract

Equipment:

Cooking sheet Mixing bowl Spatula Measuring cups Measuring spoons

Number of Servings: 14 Prep Time: 20 minutes Total time: 40 minutes

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Directions

- 1. Preheat oven to 350F. Spray cooking sheet with non stick spray.
- 2. Peel and coarsely mash bananas in mixing bowl.
- 3. Add raisins, oats, apple butter, walnuts, oil and vanilla extract with bananas and stir to mix well.
- 4. Let stand for 10 minutes.
- 5. Drop by teaspoonful on sprayed baking sheet. Bake for 10 to 20 minutes until browned.
- 6. Remove and let cool for at least 10 minutes.
- 7. Makes 28 cookies

Nutrition Facts

Serving Size: 2 cookies

Gervings. 14	
Amount Per Serving	
Calories 145	

Amount Per S	erving						
Calories 14	5	Calories from F	at 45				
		%Daily \	/alue*				
Total Fat 5g	3		8%				
Saturated	Fat 1g		3%				
Cholesterol 0mg Sodium 2mg Total Carbohydrate 24g Dietary Fiber 3g			0% 0% 8% 10%				
				Protein 4g	1000		7%
				Vitamin A	1%	Vitamin C	5%
				Iron	5%	Calcium	2%
*Percent Daily	Values are	based on a 2,000 ca	alorie die				

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