



## Healthy Dark Chocolate, Dry Cherry Oatmeal Cookies

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*Makes 20 cookies*

### **Ingredients:**

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|---------|------------------------|
| ½ cup   | Banana – ripe, mashed  |
| 1/3 cup | Peanut Butter – creamy |
| 1/3 cup | Agave Syrup            |
| 2 tsp.  | Vanilla Extract        |
| 1 ½ cup | Quick Oats             |
| 1 cup   | Crispy Rice Cereal     |
| ½ tsp   | Baking Soda            |
| 2 tsp   | Cinnamon               |
| ½ cup   | Dark Chocolate Morsels |
| ½ cup   | Dry Cherries           |

### **Directions:**

Place the banana in a bowl, using a fork, mash the banana

Add the peanut butter, agave and vanilla extract and mix to blend well.

Add in the quick oats, rice cereal, baking soda and cinnamon. Mix to blend all ingredients.

Fold in the dark chocolate and dry cherries. Mix to blend well. This will be a “sticky” dough.

Dampen your hands and form the dough into 20 balls.

Place the balls on a sheet pan lined with parchment paper. Cover the balls with more parchment paper and lightly press the balls to form flattened rounds that are about ¾” thick.

Place the cookies in the refrigerator and allow to set for about 2 hours.

Heat the oven to 350 degrees

Place the cookies in the pre-heated oven and bake for 13-15 minutes, until lightly browned. Remove from oven and allow to cool

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