

5-INGREDIENT THUMBPRINT COOKIES

Makes 20

INGREDIENTS

For the cookies:

3 ripe bananas

2½ cups (248g) Kellogg's™ Crunchy Granola with a Hint of Cinnamon

5 tbsp peanut butter

For the filling:

½ cup dark chocolate, melted

½ cup strawberry jam

METHOD

1. Preheat the oven to 180°C and line a baking tray with baking paper.
2. In a medium mixing bowl, mash the bananas until smooth and lump-free. Add the Kellogg's™ Crunchy Granola with a Hint of Cinnamon and the peanut butter. Stir with a spoon until combined.
3. Spoon tablespoon-sized balls of cookie dough onto the baking paper.
4. Use your thumb or the back of a small measuring spoon and press into the middle of the cookie dough to create an indent. *Chefs Tip: *Spray the back of the spoon with grease-spray to ensure that the batter does not stick.*
5. Bake the cookies in the oven for 15-20 minutes until golden.
6. Place the cookies on a cooling rack and allow to cool, about 5 minutes. The cookies will crisp up slightly as they cool.

For the filling:

7. Once cooled, fill half of the cookies with the melted dark chocolate and the other half with strawberry jam until all of the cookies are filled. Serve the cookies on a plate with a glass of milk and ENJOY! **Chef's Tip: Store the cookies in an airtight container for up to a week!*