



BAKED BANANA BARS

PREP: 10 min COOK: 25 min
TOTAL: 35 min MAKES: 9 bars

2 over-ripe bananas, peeled and mashed
1 teaspoon vanilla extract
2 cups oats
1/2 cup chopped walnuts
1/2 teaspoon cinnamon
1/4 cup raw honey
1/4 cup natural, creamy peanut butter
Pinch of salt

1. Preheat oven to 350 degrees.
2. Place all ingredients for the bars in a large mixing bowl and stir until combined.
3. Dump the mixture in a 9x9 baking pan and press down firmly into an even layer.
4. Bake the bars for 20 to 25 minutes or until the edges are lightly browned.
5. Cool completely, cut into bars, and store in an airtight container.