



## Tropical Chunky Monkey Cookies



**Developed by Hungry Girl. Brought to you by [Lily's!](#)**

1/18th of recipe (1 cookie): 65 calories, 2.5g total fat (1.5g sat. fat), 16mg sodium, 11.5g carbs, 2.5g fiber, 2.5g sugars, 1.5g protein

**Prep:** 10 minutes    **Cook:** 20 minutes



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### Ingredients

1 1/2 cups (about 3 medium) mashed extra-ripe bananas  
1 1/2 cups old-fashioned oats  
1/2 tsp. coconut extract  
1 [Lily's Coconut Dark Chocolate Bar](#), finely chopped  
1 tbsp. unsweetened shredded coconut

#### Seasoning:

1/8 tsp. salt

### Directions

Preheat oven to 350 degrees. Spray a baking sheet with nonstick spray.

In a medium-large bowl, combine bananas, oats, coconut extract, salt, and 3/4 cup water. Mix until uniform.

Fold in half of the chocolate. Form into 18 circles on the baking sheet (use a second baking sheet if needed), each about 2 inches wide.

Sprinkle with coconut and remaining chocolate, and lightly press to adhere.

Bake until a knife inserted into the center of a cookie comes out clean, 16 - 18 minutes.

**MAKES 18 SERVINGS**

**HG Tip:** Use a medium cookie-dough scoop for evenly sized cookies!

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