



Flour Free Peanut Banana and Coconut Flapjacks

NIBBLEDISH CONTRIBUTOR

Ingredients

For a 13 x 8" baking tin (15 squares):

- 2 over ripe bananas (225g)
- 100g peanut butter
- 200g sugar
- 3 eggs
- 100g coconut
- 425g rolled oats

- 1 tbsp baking powder
- 125g Greek yogurt
- 350ml milk

Instructions

1. Mash the banana with the peanut butter and yogurt in a large mixing bowl.
2. Beat in the sugar and eggs.
3. Fold in the coconut, oats and baking powder.
4. Add the milk and mix well.
5. Pour into a lined rectangular tin and bake at 170 degrees C for 30-40 minutes until lightly golden.