SKINNY MONKEY COOKIES

3 bananas
2 cups old-fashioned oats (gluten free brand)
¼ cup creamy peanut butter
¼ cup unsweetened cocoa powder

Preheat oven to 350 degrees. Mash bananas in a large bowl. Stir in remaining ingredients. Let batter stand for about 20 minutes. Drop batter by the spoonful onto an ungreased cookie sheet. Sprinkle with cinnamon if desired.

Bake 10-12 minutes. If storing: allow to cool, place in freezer bag, freeze

CHOCOLATE COFFEE CAKE

¾ cup plus 2 tbsp whole wheat
½ cup packed brown sugar
¹/₃ cup unsweetened cocoa powder
¹/₃ cup unsweetened applesauce
1 tsp vanilla extract
Dash of cinnamon (optional)
1 tsp baking powder
1 tsp baking soda
¼ tsp salt

½ cup nonfat buttermilk
½ cup packed brown sugar
1 large egg, lightly beaten
2 tbsp canola oil
1 tsp vanilla extract
¼ cup strong black coffee powder for dusting

Preheat the oven to 350 degrees. Coat a 9-inch round cake pan with cooking spray. Line the pan with wax paper to make removal easier. Whisk flour, sugar, cocoa, baking powder, baking soda and salt in a large bowl. Add buttermilk, brown sugar, egg, oil and vanilla. Beat with an electric mixer on medium speed for 2 minutes. Add hot coffee and beat to blend. Pour the thin batter into the pan.

Bake for 30-35 minutes or until a toothpick inserted in the center is removed clean. Cool for 10 minutes. Remove from the pan, peel off the wax paper and let cool completely. Dust the top with confectioners sugar before slicing.