

Bakers Banquet



Banana Everything Cookies

Ingredients

1 very ripe medium banana
1/3 cup canola oil
2/3 cup granulated sugar
1 teaspoon vanilla extract
3/4 cup all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
2 cups quick cooking (not instant) oats or rolled oats
1/2 cup chopped pecans, toasted
1/2 cup chocolate chips (vegan, if desired)

Directions

Preheat oven to 350° F. Prepare two cookie sheets with parchment paper.

In a large mixing bowl mash the banana well with a large fork. (I use a serving fork.) Add the oil, sugar and vanilla continuing to mix with your fork. Add flour, baking soda, salt, and cinnamon and mix until well moistened.

Add oatmeal, pecans and chocolate chips, mixing well until ingredients are fully incorporated. If the mixture seems to liquidy, add a tablespoon or two more of flour.

Using wet hands, roll the dough into balls slightly smaller than a golf ball. (I used a tablespoon cookie scoop because I had one, but the wet hands

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method works too.) Place on the cookie sheet about 2 inches apart. These cookies do not spread.

Bake until slightly browned on top, 10-12 minutes. Allow to cool for 5 minutes on the hot cookie sheet before transferring cookies to a wire cooling rack. If there are any cookies left to put away for later, store them in an airtight container.