

Banana Oatmeal Cookies



Ingredients

- 1 ½ cups all-purpose flour
- 1 ½ teaspoons ground cinnamon
- 1 teaspoon baking soda
- ½ teaspoon sea salt
- ¼ teaspoon ground nutmeg
- ½ cup unsalted butter, at room temperature
- ¾ cup packed light brown sugar
- ½ cup granulated sugar
- 1 large egg
- 2 teaspoons pure vanilla extract
- 1 cup mashed bananas (about 2 large bananas)
- 3 ½ cups old fashioned rolled oats
- 1 cup semi-sweet chocolate chips

Makes Two Dozen

Steps

1. Preheat the oven to 350°F. Line two baking sheet pans with parchment paper.
2. In a medium bowl, whisk together the flour, cinnamon, baking soda, salt and nutmeg. Set aside.
3. In a large mixing bowl or the bowl of a stand mixer fitted with the paddle attachment, beat the butter and both sugars until light and fluffy - about 2 minutes. Scrape down the sides of the bowl and add the egg and vanilla. Once the mixture is well incorporated, add the bananas and rolled oats. Mix until just combined. Add the dry ingredients and again mix until just combined. Fold in the chocolate chips.
5. Using a medium scoop, portion out batter (about 2-3 tablespoons worth) on the prepared baking sheet pan. Wet your fingers and flatten down the balls of dough before placing the pan in the oven.
6. Bake for 10 - 13 minutes, or until they just begin to turn golden brown around the edges. Remove and allow to fully cool. These stay fresh for up to 3 days in an airtight container.