



Ingredients



Wet ingredients
1 cup unsalted butter (2 sticks) softened
3/4 cup brown sugar
1/2 cup granulated sugar
1 tsp vanilla extract
1 cup bananas (about 2 bananas)
2 eggs

Dry ingredients
1 1/2 tsp cinnamon
1/4 tsp nutmeg
3/4 tsp baking soda
1/2 tsp salt
2 cups all-purpose flour
3 cups old fashioned oatmeal

Chewy Banana Oatmeal Cookies

MOM
fueling
HUNGRY
BOYS

Instructions

- Combine the cinnamon, nutmeg, baking soda, salt, and flour in a large bowl. Set aside.
- In a separate bowl, mix the butter, brown sugar, granulated sugar, and vanilla extract using a mixer.
- Mash up the bananas using a potato masher or a fork and add to the butter mixture along with 2 eggs. Beat on medium speed until well combined.
- Add the flour mixture and oatmeal to the butter and mix until all the ingredients are well incorporated.
- Line a baking sheet with parchment paper and scoop out mounds of the dough. You can round them balls in your hands or top with chocolate chips (optional). Bake at 370 degrees Fahrenheit for 10 mins.

Notes:

Ripe bananas- By using ripe bananas, you give your oatmeal cookies a soft, chewiness, as well as plenty of sweetness. Make sure your bananas are ripe for the best flavor and texture.

Softened butter- If your butter is too hard, it will not mix as well into your cookie batter, changing the texture. Let the butter sit out at room temperature to soften. Don't microwave it though, because that will just liquefy it.

Spices- Using complementary spices like cinnamon and nutmeg, which go really well with the bananas and oats, gives these cookies their amazing flavor.

Can I freeze the dough? Yes, this cookie dough can be frozen. If you want to make this banana oatmeal cookie dough ahead of time, go ahead and follow the recipe up to when you form the cookie balls.

Instead of topping them with add-ins or baking, place them on the parchment-lined baking sheet and put it in the freezer for an hour. Once they are frozen, you can then put the cookie dough balls into a ziplock bag and keep them in the freezer for up to 3 months. Just take them out and bake them when you're ready.