

Banana Oatmeal Cookies

VEGAN + SOY FREE + NUT FREE



Ingredients:

1 1/2 cups whole wheat or AP Gluten-Free flour mix
1 tsp baking soda
1 1/2 tsp cinnamon
1/2 tsp salt
1 cup brown sugar
1/2 cup turbinado sugar
1/3 cup + 1 teaspoon oil
3 tablespoons water
1 large or 2 smaller bananas
1 1/2 tsp vanilla
2 1/4 cups oats

Directions:

Preheat oven to 350 degrees.

In a bowl, mix together flour, baking soda, cinnamon and salt. Set aside.

In a separate bowl, mix sugars, oil and water until combined.

Add bananas and vanilla and mix together until completely combined, mashing up the bananas with the whisk as you go.

Add the dry ingredients to the wet ingredients about a half cup at a time, stirring all the while. Once completely combined, add in oats and stir again.

Spoon 1-2 inch balls of dough onto a cookie sheet and cook for 10-12 minutes or until edged are golden. Makes about 12-16 cookies, depending on size.

Enjoy!