BANANA OATMEAL COOKES

Prepared by: Joann Schwarberg, October 2017

Source: Grandma Shjeflo

1½ cup flour

½ teaspoon soda

¾ teaspoon cinnamon

¼ teaspoon nutmeg

½ teaspoon salt

34 cup butter

1 cup sugar

1 egg

1 3/4 cup rolled oats

Mix flour, soda, cinnamon, nutmeg and salt.

Cream (mix at high speed) butter, and sugar.

Add egg and mix

Combine dry ingredients with the butter mixture.

Add 1 cup mashed bananas (about 3 bananas, really old ones are the best).

Add 1\% cup rolled oats.

Drop on greased cookie sheet.

Bake at 350 degrees for 15 minutes.

Joanne's Notes:

I like to use these for ice cream sandwiches....maybe add some peanut butter or chocolate chips and vanilla ice cream.

"Banana cookies are the best cookies on the planet. They don't taste like bananas but a lot better. They are the best when they are frozen and a little bit hard." Guerin Schwarberg, at Age 12