



## GF Banana Oatmeal Cookies



I think I buy too many bananas. I seem to be baking a lot of GF recipes with bananas lately. I do like them, but I can never eat them fast enough. So instead of throwing them out, (I am not a smoothie person) I bake with them. These are a really soft cookie and I think the flavor is great. Hope you do too. Enjoy.

### Ingredients

1/2 cup unsalted butter, room temperature  
1 cup sugar  
1 egg, room temperature  
1 cup of mashed bananas (about 2 large)  
1 tsp baking soda  
178 grams of GF flour\*, or 2 cups regular flour  
1/2 cup oatmeal  
1/8 tsp of salt  
1/2 tsp ground nutmeg  
1/2 tsp. Ground cloves  
1 cup baking chips of your choice (or nuts)

### Directions

Preheat oven to 350 degrees.

Cream butter and sugar until light and fluffy. In a separate bowl mix the mashed bananas and baking soda. Set aside.

Mix together the flour, salt, oatmeal, salt and spices. Mix the banana mixture with the butter/sugar. Add the banana mixture, to the butter mixture, then add the flour mixture until just combined. Fold in the cup of baking chips and drop by spoonfuls onto parchment-lined baking sheets. Bake for approximately 12-13 minutes or until nicely golden brown. Let cool on wire rack. Makes about 2 1/2 dozen. Store in an air tight tin.

\*I used the Naked Baker GF flour blend

