

My Mom's Famous Banana-Oatmeal-Chocolate-Chip Cookie Recipe

It starts with the basic chocolate chip recipes found under the lid of the Quaker Oats oatmeal boxes and on the packages of Nestle's Chocolate Morsels. And goes from there to even better places.

Ingredients

2 sticks butter, softened or melted

¾ - 1 cup brown sugar, firmly packed

¾ - 1 cup granulated (white) sugar

2-3 eggs

2 cups mashed bananas (approx. 3-4 large ones, preferably fully ripe)

1 teaspoon vanilla extract

1½ - 2 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon salt

1 teaspoon ground cinnamon

1 teaspoon ground nutmeg

3 cups Quaker Oats (just about any kind works just fine)

10-20 ounces Nestle's Chocolate Morsels (to taste or overkill)

Heat oven to 350-375 degrees

Beat butter, sugars, eggs, mashed bananas, vanilla until creamy

Combine flour, baking soda, salt, cinnamon, nutmeg in a large bowl. Mix thoroughly. Add Quaker Oats, mix well.

Add the dry ingredients gently into the ones still spinning on the mixer. Fold in with a spoon or spatula until evenly mixed.

Add the chocolate morsels. Any that escape the bowl can be tossed back in or punished by being immediately eaten.

If you're a glutton for punishment, drop dough onto cookie sheets. I prefer to spread the dough onto two non-stick baking pans and slice the results into 'cookie squares' after baking and cooling.

Bake until done. That's about 10-15 minutes or more for 'pan-cookies'; probably less for 'drop cookies,' which I don't do any more.

Let the pans cool, then rock a plastic spatula through the dough to cut into squares; pry them off the bottom of the pan with the spatula and serve, freeze or eat.

I've had these cookies keep in the refrigerator for weeks without apparent degradation of taste or texture and have frozen them for months with great results.

Here are some photos of the process...



Pan size



Spread the dough



Bake



Slice



Typical Size



Separate and Store



Yield will vary with the sizes you slice. 9x6 is about average.