



BANANA OATMEAL COOKIES

(Yield: about 3 doz.)

- 1 ½ cups Sifted Heckers or Ceresota Unbleached Flour
- 1 cup sugar
- ½ tsp baking soda
- 1 tsp. salt
- ¼ tsp. nutmeg
- 1 tsp. cinnamon
- ¾ cup butter
- 1 egg (well beaten)
- 1 cup mashed ripe banana
- 1 ¾ cups quick oatmeal
- 1 tsp vanilla
- ½ cup chopped pecans

Preheat oven to 400 degrees
Grease (lightly) cookie sheet

Sift together flour, sugar, baking soda, salt, nutmeg and cinnamon. Cream butter. Add egg; cream thoroughly. Add bananas, blending well. Add sifted dry ingredients; mix until smooth. Add oatmeal, vanilla and nuts; mix thoroughly. Drop by spoonful's onto cookie sheet about 2 inches apart. Bake for about 10-15 minutes, or until cookies test done. Remove from pan immediately and cool on rack.