

# Banana Oatmeal Chocolate Chip Cookies

Recipe source: [Life Love and Sugar](#)

Yield: makes 34-36 cookies



## **INGREDIENTS:**

- 3/4 cup salted butter, softened
- 1 cup brown sugar, packed
- 1/2 cup sugar
- 1 egg
- 1 tsp vanilla extract
- 1 cup mashed bananas
- 1 1/2 cups flour
- 1 1/2 tsp cinnamon
- 1 tsp baking soda
- 1/4 tsp ground cloves
- 2 tsp cornstarch
- 3 cups old fashioned oats
- 1 cup chocolate chips

## **DIRECTIONS:**

- Preheat oven to 350 degrees.
- Mix together butter, brown sugar, sugar, egg, vanilla extract and mashed bananas until well combined.
- Add flour, cinnamon, baking soda, cloves and cornstarch and mix until combined.
- Stir in oats.

- Stir in chocolate chips.
- Spoon tablespoons of dough onto a cookie sheet covered with parchment paper. Flatten dough a little bit, into thick discs. They will spread a little when baked.
- Bake for 10-12 minutes or until edges just start to golden.
- Remove from oven and cool on cookie sheet for 3-4 minutes, then move to cooling rack to finish cooling.