Banana Cookie

these moist and chewy banana oatmeal cookies are hands down the best banana flavored cookie you’ll ever have.
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PREP TIME: 5 TO 8 MINUTES | COOK TIME: 12 - 14 MINUTES | YIELD: 12 SERVINGS

INGREDIENTS:
- Oatmeal (1/2 gal)
- Almond Flour (3 1/4 cup)
- Salt (1 ¾ tsp.)
- Baking Soda (2 tsp.)
- Vanilla Extract (1/4 cup)
- Egg (2 eggs)
- Sugar (1 ½ cup)
- Banana (3 bananas)
- Vegetable Oil (1 cup)
- Raisins (2 ½ cup)

DIRECTIONS:
1. WASH HANDS before beginning preparation & SANITIZE surfaces & equipment
2. In a large bowl, mix the rolled oats, almond flour, salt, and baking soda together with a whisk.
3. In another bowl, mix the vanilla, egg, sugar and mashed banana together with a fork until well mixed.
4. Add the oil and mix again.
5. Pour the bowl of dry ingredients into the bowl of wet ingredients and mix until fully blended.
6. Mix in raisins. Then scoop the dough and place them onto a silicone baking cookie mold.
7. Bake for 12 minutes, then let the cookies rest on the pan for 2 minutes.
8. Remove and place the cookies on a cooling rack.