

Banana-Chocolate Chip-Oatmeal Cookies

1 very ripe medium banana
1/3 cup extra virgin olive oil
2/3 cup sugar
1 teaspoon vanilla extract
3/4 cup plus all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
2 cups quick-cooking (not instant) oatmeal or rolled oats
3/4 cup chocolate chips
1/2 cup chopped walnuts
1/2 cup raisins (or sweetened dried cranberries)

Preheat oven to 350 degrees. Lightly spray two baking sheets with oil. In a mixing bowl, mash banana well. Add oil, sugar and vanilla, and mix with a strong fork. Add flour, baking soda, salt and cinnamon, and mix until just moistened.

Add oatmeal, walnuts, chocolate chips and raisins. Using your hands or a sturdy spoon, mix well, making sure oats are well moistened. (If dough is very slippery, add one or two extra tablespoons flour.)

Using clean, wet hands, re-wetting as needed, roll dough into balls slightly smaller than a golf ball, about 1 1/3 inches in diameter. Flatten slightly and place 2 inches apart on a baking sheet. Bake until lightly browned, 10 to 12 minutes. Remove from heat and allow to cool for 2 minutes, then transfer to a rack to cool completely. Store in an airtight container.

