

Naturally Sweet Oatmeal Cookies

Ingredients:

- 2 small ripe bananas, mashed
- 2 cups unsweetened applesauce
- 3 tablespoons butter, room temperature
- 2 eggs
- 2 teaspoons vanilla
- 2 cups oatmeal
- 1 cup whole wheat flour
- 1 cup flour
- 3/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cinnamon
- 3/4 cup raisins



Directions

1. Preheat oven to 350°F.
2. Combine bananas, applesauce, butter, eggs, and vanilla in a medium bowl. Set aside.
3. Combine oatmeal, flours, baking soda, salt, nutmeg, cinnamon, and raisins in a large bowl.
4. Stir banana mixture into the oatmeal mixture.
5. Drop by tablespoonful onto an ungreased baking sheet.
6. Bake 25 minutes or until golden on the edges.

Makes about 40 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.