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## BANANA OATMEAL COOKIES

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- 2 ripe bananas
- 1 cup uncooked quick oats
- ¼ cup walnuts, chocolate chips, or peanut butter chips
- cinnamon to taste

1. Preheat oven to 350 degrees. Spray a cookie sheet with non-stick spray or line it with parchment paper. Mash the bananas well, and combine them in a medium bowl with the oats. Fold in the walnuts or baking chips. Add cinnamon. Place by the tablespoonful on prepared baking sheet.
2. Bake for 15 minutes, until cookies are firm and lightly browned. Remove from cookie sheet and let cool completely on cooling rack.

Makes: Approximately 16 cookies. Recipe adapted from [www.whatisbakinginthebarbershop.blogspot.com](http://www.whatisbakinginthebarbershop.blogspot.com)

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