# Banana Oat Cookies

## Ingredients

- 1/2 cup margarine, softened
- 2 each banana, ripe, small, mashed
- 1/4 cup brown sugar
- 1/4 cup granulated sugar
- 1 egg
- 1 tsp vanilla extract
- 1 ½ cups all purpose flour
- 1 tsp baking soda
- 1/2 tsp ground cinnamon
- 1/2 tsp kosher salt
- 3 cups Quaker® Oats-Quick 1-Minute Oats
- As needed hazelnut spread



| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|-----------|-----------|-----------|----------|
| 10 min | 10 min | 20 min | 36 |

## How to make it

1. In large bowl, beat margarine and sugars until creamy. Add egg, banana, and vanilla. Beat well.

2. In a separate bowl, combine flour, baking soda, cinnamon and salt. Add to wet ingredients and mix well.

3. Add oats, mix well. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets.

4. Bake 8 to 9 minutes for a chewy cookie or 10 to 11 minutes for a crisp cookie.

5. Cool 1 minute on cookie sheets; remove to wire rack. Cool completely.

6. Drizzle or spread each cookie with 1-2 teaspoons of Nutella. Serve and enjoy!

## Made with



**Quaker® Oats-Quick 1-Minute Oats**