

Banana Everything Cookies
The New York Times
ALEX WITCHEL
From the column "Here to Help" and
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Yield: About 2 dozen cookies

Time: 12 minutes

INGREDIENTS

Nonstick cooking oil spray
1 very ripe medium banana
 $\frac{1}{3}$ cup canola oil
 $\frac{2}{3}$ cup sugar
1 teaspoon vanilla extract
 $\frac{3}{4}$ cup plus 2 tablespoons all-purpose flour, or as needed
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ teaspoon ground cinnamon
2 cups quick-cooking (not instant) oatmeal or rolled oats
 $\frac{1}{2}$ cup chopped walnuts
 $\frac{1}{2}$ cup chocolate chips (vegan, if desired)

PREPARATION

1. 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.
2. Add oatmeal, walnuts and chocolate chips. 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.)
3. Using clean, wet hands, re-wetting as needed, roll dough into balls slightly smaller than a golf ball, about 1 $\frac{1}{3}$ 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.