



Healthier Banana Oatmeal Scotchies

Makes about 3 dozen cookies.

1 stick (1/2 cup) butter, softened
2 large (or 3 small) ripe bananas (a few brown spots or more)
1/2 cup brown sugar
1 tsp vanilla
1/2 cup whole wheat flour
3/4 cup all-purpose flour
1 tsp baking soda
1/2 tsp salt
1/2 tsp cinnamon
3 cups rolled oats
11oz package of butterscotch chips

- Preheat oven to 375°.
- Prepare baking sheets by lining with silicone mat, parchment paper, or by greasing.
- Combine butter, bananas, brown sugar, and vanilla in a large mixing bowl. Mash everything together until color and texture is uniform.
- In a small bowl, combine flours, baking soda, salt, and cinnamon. Add to mashed mixture and stir until just combined.
- Stir in oats and butterscotch chips.
- Drop rounded tablespoons (or desired size) onto prepared baking sheets, leaving 2 inches of space between. Flatten the drops of cookie dough with a clean hand, glass, or spatula, as the cookies won't spread much during baking.
- Bake 8-10 minutes. I prefer mine very golden brown around the edges—crunchy outside with a soft middle.

Recipe by Marisa from <http://make-happy.blogspot.com>