**Sugar-free Banana Cookies**

******C**OMPLIMENTS OF Nora Taylor- Fort

**Ingredients**

**Cookie:**

* 3 ripe bananas
* 2 cups rolled oats
* 1 cup donated dried fruit
* 1/3 cup vegetable oil
* 1 teaspoon vanilla

**DIRECTIONS**

**Cookie:**

1. Preheat oven to 350 degrees. Line sheet pan with parchment paper.
2. In a bowl, mash the bananas. Stir in oats, dried fruit, oil and vanilla. Mix well and allow to sit for 15 minutes.
3. Scoop out about 1 teaspoon of mixture and place on prepared pan.
4. Bake 15-20 minutes until lightly golden brown.
5. Allow cookies to cool completely.

NOTES

Dried cherries, raisins, cranberries, etc… would be delicious when included in this recipe.