Banana oatmeal cookies

INGREDIENTS

SERVINGS YIELD 24

* 3 [bananas](http://www.food.com/about/banana-61), ripe
* 1/3 c. [canola oil](http://www.food.com/about/canola-oil-387)
* 2cups [quick-cooking oats](http://www.food.com/about/oatmeal-465)
* half  ½ cup [chocolate chips](http://www.food.com/about/chocolate-224)
* 1teaspoon [vanilla extract](http://www.food.com/about/vanilla-350)
* cooking spray

DIRECTIONS

1. Preheat oven to 350 degrees.
2. In a large mixing bowl, mash bananas with a fork until no longer lumpy. If bananas aren't very ripe, a hand mixer may be used. Stir in oil, oats, chocolate chips, and vanilla.
3. Lightly grease a cookie sheet.
4. For each cookie, spoon about 2 tablespoons of cookie mixture (or more depending on how big you want the cookie) onto the cookie sheet. Bake for 15-20 minutes.
5. \*\*IF batter seems a little dry, add a little milk to moisten.
6. Variations: Instead of chocolate chips add raisins or craisins. Chopped walnuts are great in these cookies. Or, try coconut oil instead of canola oil.