



Oat Baked Cookies with Frosty Desserts

GG copycat inspired to try the no added sugar or fat idea from the Quaker Oats Fest

- 6 frozen bananas, sliced
- 1/4 cup pumpkin puree (not sweetened)
- 1/2 teaspoon pumpkin pie spice
- 1/4 teaspoon ground cinnamon
- 1 cup quick Quaker Oats (not instant)
- 2 to 4 Tablespoons dark chocolate or semi-sweet chocolate chips

Prepare Frosty Dessert:

- Place slices of frozen bananas in food processor; process until smooth mixture forms; stir frequently.
- Place 1/2 cup in large bowl; place remaining whipped bananas in freezer container; place in freezer until frozen.

Prepare Oat Cookies:

- Preheat oven to 350 degrees F. Line a cookie sheet with parchment paper; lightly spray with baking spray

- Stir pumpkin puree, pumpkin pie spice, and cinnamon into ½ cup whipped bananas in bowl.
- Add the oats and 3 Tablespoons chocolate chips; mix to form a thick but not sticky dough.
- Using a cookie scooper or your hands, form 1-1/2 to 2 Tablespoons dough into 6 balls; lightly flatten into a round cookies.
- Place several chocolate chips on the top of cookies if desired.
- Bake in preheated oven for about 15 minutes or just lightly brown. Cool 10 minutes; remove to cooling rack to cool. Yield: 6 cookies

Serving the Frosty Dessert:

- Remove the frosty bananas from the freezer
- With a hand blender, lightly whip until smooth.
- Spoon into small serving bowls to serve with the cookies. We usually get 2 to 3 servings from this small recipe.

Cook’s Note: Recipe can be doubled for more servings. The cookies can also be made using mashed bananas. 1 large banana usually equals ½ cup.

Save those bananas for a healthy dessert: Don’t know what to do with those overly ripe bananas? Here’s the perfect answer. Remove the banana peels. Place and close each banana in sandwich size bag. Place the sandwich bags in a larger freezer bag. We always have some frozen bananas in our freezer.

About the Recipe: Are you looking for some healthy recipes. Quaker Oat Fest, held in September at Navy Pier, Chicago, had lots of suggestions. We loved the idea of cookie-baked oats with no added fat or sugar. It opened our copycat door to twist the words and make oat baked cookies with an autumn flavor. All healthy and full of flavor and chips, these cookies are a perfect little dessert to serve with a small bowl of frosty whipped bananas for dipping. Yes, Quaker does make grains of goodness.

Quaker’s Oat Fest

‘The Quaker Oats Company welcomed everyone to experience the Grains of Goodness collection of recipes, from main dishes to desserts. Even Carla Hall was cooking and handing out savory samples of her oat-powered sliders. Their shared recipes celebrated the timeless versatility of oats. Samples, recipe booklets, and a bag of Quaker goodies created big smiles from everyone.