



Ingredients:

1/2 cup softened butter
1/2 dark brown sugar
1 egg
3 over ripe banana's
1/2 cup shredded coconut (Packed)
1 1/2 rolled oats
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon fresh grated nutmeg
1/2 teaspoon cinnamon
1 teaspoon vanilla
2 1/2 all purpose flour
1/2 chopped nuts optional



Preparations:

Preheat oven to 350 degrees, prepare cookie sheets (greased)
Cream butter, sugar, egg, bananas and vanilla. Blend in coconut, oatmeal. Add baking powder, salt, baking soda, flour and spices, Mix thoroughly. With 2 in. Cookie scoop drop dough onto greased baking sheet. Bake for 12-13 minutes. Remove to cooling rack. Glaze

Almond Glaze

Ingredients:

1 cup powder sugar
1/4 teaspoon vanilla
1/4 teaspoon almond extract
2 Tablespoons half and half

Preparation:

When cookies are finished baking, mix ingredients together in a bowl. I use my 2 cup Pyrex measurer. With a small spoon drizzle glaze criss-cross over dumplings.

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OREGON FARM GIRL

