



Banana Oatmeal Raisin Cookies

Ingredients	Weights	Measures
Shortening	2 lb 12 oz	1 qt 2 2/3 c
Brown Sugar	4 lb 6 oz	2 ½ qt
Granulated Sugar	2 lb 3 oz	1 qt 1 c
Eggs, large		10 (2 c)
Chiquita Banana Puree	6 lb	2 ½ qt
Vanilla		3 qt
Flour, all-purpose	3 lb 5oz	3 qt
Baking Soda		3 tbsp
Salt		2 tbsp
Raisins	3 lb 2 oz	2 ½ qt
Walnuts, coarsely chopped	1 lb 4 oz	1 qt 1 c
Oats, quick-cooking	1 lb 6 oz	2 qt
<u>Icing</u>		
Butter, softened	8 oz	1 c
Chiquita Banana Puree	1 lb 4 oz	2 c
Powdered Sugar	2 lb 3 oz	2 qt

Yield: 180 Servings

Method

Cream shortening and sugars. Beat in eggs, puree and vanilla. Combine flour, baking soda and salt. Gradually beat into shortening mixture. Mix in raisins, walnuts and oats. Portion onto greased baking sheets, spaced 2 inches apart, with #16 scoop. Bake in 350 degree oven about 20 minutes until lightly browned. Cool on racks.

Icing

Cream butter; gradually beat in puree, then sugar. Beat until smooth. Spread top of each cookie with a generous 2 teaspoons icina.

