

Gluten Free Oatmeal Cookies

Soft and chewy gluten-free oatmeal cookies made with just 4 simple ingredients. Vegan-friendly and naturally sweetened with banana.

10	12	22	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Gluten Free Oatmeal Cookies

Ingredients

- 2 cup gluten free oat
- 1 banana
- 1 tsp cinnamon
- 1 tbsp vegan bitter chocolate

Instructions

- 1 Prepare for Baking**

Preheat oven to 356°F (180°C). Line a baking sheet with parchment paper.
- 2 Make the Cookie Dough**

Peel and place 1 ripe banana in a large mixing bowl. Mash thoroughly with a fork until completely smooth with no lumps remaining, about 1-2 minutes.
- 3** Add 2 cups gluten-free oats and 1 teaspoon cinnamon to the mashed banana. Mix until oats are evenly coated and mixture holds together when pressed.
- 4** Fold in 1 tablespoon vegan dark chocolate chips, mixing gently to distribute evenly throughout the dough.
- 5 Shape and Bake**

Scoop dough into 12 equal portions using a tablespoon or cookie scoop. Place on prepared baking sheet, spacing 2 inches apart.
- 6** Gently press each portion to flatten slightly into cookie shapes about ½ inch thick.
- 7** Bake for 12 minutes until edges are set and lightly golden but centers still appear soft.
- 8 Cool and Serve**

Remove from oven and cool on baking sheet for 5 minutes to firm up. Transfer to a wire rack and cool 5 minutes more before serving warm, or cool completely for storage.

Tips

Use very ripe bananas with brown spots for maximum sweetness and easier mashing. The riper the banana, the more natural sugar and better binding properties you'll get.

Ensure your oats are certified gluten-free if celiac disease or severe gluten sensitivity is a concern, as regular oats may be cross-contaminated during processing.

Don't overbake these cookies. They should look slightly underdone when removed from the oven, as they'll continue cooking on the hot baking sheet and firm up as they cool.

Line your baking sheet with parchment paper to prevent sticking and ensure easy removal. This also helps with even browning on the bottom of the cookies.

Use a cookie scoop or ice cream scoop to portion the dough evenly. This ensures uniform baking and professional-looking results.

Let the cookies cool completely on the baking sheet for 5 minutes before transferring to a wire rack. This prevents them from breaking apart while still warm and fragile.

For extra flavor depth, toast your oats in a dry pan for 2-3 minutes before mixing them into the dough. This adds a nutty, deeper oat flavor to the finished cookies.

Store cooled cookies in an airtight container with a piece of bread to help maintain their soft, chewy texture for several days.