Cocoa Banana Oatmeal Raisin Cookies

Yields 40 cookies

**Ingredients**
- 2 cups butter, softened
- 2 cups white sugar
- 1 cup light brown sugar
- 2 teaspoons vanilla
- 2 large eggs
- 2 cups all-purpose flour
- 1 cup cocoa powder
- 2 teaspoons baking soda
- 2 teaspoons cinnamon
- 1 1/2 cups rolled oats
- 2 cups banana chips, crushed coarsely
- 2 cups California raisins
- 2 cups pecan halves

**Procedure**
- Preheat oven to 350°F. Grease cookie sheets or line with parchment paper; set aside.
- In a large bowl, cream butter, sugars and vanilla together until light and fluffy and sugar is completely dissolved.
- Add eggs, one at a time, beating well with each addition.
- Combine flour, cocoa powder, baking soda and cinnamon; mix well and gradually stir into creamed mixture.
- Fold in rolled oats, crushed banana chips, raisins and pecans.
- Drop by rounded tablespoonfuls onto prepared cookie sheets. Bake for 12 to 15 minutes in preheated oven at 350°F. Remove cookies to a wire rack and cool completely.