Banana Nut Cookies

1/2 cup butter
2/3 cup white sugar
1/4 cup packed light brown sugar
1 tsp vanilla
1/2 tsp cinnamon
1/4 tsp nutmeg
1 large banana, well ripened, cut into chucks
1 large egg
2 cups self-rising flour
1 cup prepared **Wheatena** (cooked according to package; no salt)
1/2 cup chopped walnuts or pecans

Preheat oven to 350F.

In a large bowl, cream together butter and sugars. Cream in by hand (large fork works best) vanilla, spices and banana. Stir in egg and **Wheatena** cereal, mixing well. Next stir in self-rising flour and nuts; mix well. Drop by rounded teaspoonfuls onto greased baking sheet. Bake 10-11 minutes or until bottom of cookies are lightly browned and center of cookies spring back when touched.