

BAKING COACH®

LEARN IN YOUR OWN KITCHEN

Banana Bread Cookies
Yield 24

Here is what you need:

½ cup granulated sugar
¾ cup light brown sugar
1 stick unsalted butter at room temperature
1 egg at room temperature
2 ripe mashed bananas
1 teaspoon vanilla extract
2 ½ cups flour
1 teaspoon ground cinnamon
1 teaspoon baking soda
½ teaspoon salt
½ cup chocolate chips

Preheat the oven to 375 degrees.

Line four cookie sheets with parchment paper - or just two and bake twice; you can recycle the parchment paper once the cookies are cool enough to handle.

In a large bowl using a rubber spatula or a hand mixer on a low speed, combine sugars and butter until well-blended. Add in egg, bananas, and extract; stir well. Add in flour, cinnamon, baking soda, and salt. Fold in chocolate chips.

Drop heaping tablespoons of cookie dough onto the prepared pans. Place in the oven and bake for 12 to 18 minutes until golden- brown. Cool on cookie sheet for 10 minutes before transferring to a flat surface.

Banana cookies are best if enjoyed immediately or stored in the fridge and placed in the microwave for 5 seconds before enjoying.

Need to ripen bananas quickly?

Bake not so ripe bananas with the skin at 350 degrees on a cookie sheet for 20 to 30 minutes. They will turn black and ripen. Allow to cool completely before scooping out the inside of the banana.