



Banana Bread Cookies

Recipe by Isabel

Course: **Cookies, Cookies with Chocolate**

Servings	Prep time	Cooking time	Total time
12 servings	15 minutes	10 minutes	25 minutes

Ingredients

1 small overripe banana, mashed

119 ml (1/2 cup) vegetable oil or melted butter

170 g (3/4 cup) brown sugar, packed

1 egg yolk

1 tsp vanilla extract

167 g (1 1/3 cups) all-purpose flour

1/2 tsp baking soda

2 tsp ground cinnamon

1/2 tsp salt

149 g (1 cup) chocolate chips

Directions

- Mix Wet Ingredients:** In a large bowl, combine the melted butter, brown sugar, and mashed banana. Mix to combine.
- Add Egg and Vanilla:** Add the egg yolk and vanilla extract to the mixture. Mix well until fully combined.
- Combine Dry Ingredients:** Add the flour, salt, baking soda, and cinnamon. Stir until the mixture is combined and no streaks of flour remain.
- Fold in Chocolate Chips:** Fold in the chocolate chips gently until evenly distributed. Set the dough aside to let the flour hydrate while you preheat the oven.
- Preheat the Oven:** Line a cookie sheet with parchment paper and preheat the oven to 175°C (350°F).

- 6 Form Cookies:** Once the oven is preheated, use a cookie scoop or a spoon to scoop out about 1-inch dough balls. Roll them into balls with your hands and place them 2 inches apart on the prepared cookie sheet.
- 7 Bake:** Bake the cookies for 10 to 11 minutes, or until the edges are set and the cookies have puffed up, but the middles are still slightly underbaked.
- 8 Cool and Enjoy:** Allow the cookies to cool on the baking sheet before transferring them to a wire rack to cool completely. Enjoy the soft, chewy, banana-infused goodness!