



Banana Chocolate Chip Cookies

Savannah · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

1 hr 15 mins

Description

These banana chocolate chip cookies are made with very ripe bananas the ones that are too ripe to eat The riper the bananas are the more flavor they have

Ingredients

- - 2 ½ cups all-purpose flour - 2 teaspoons baking powder - ½ teaspoon salt - ¼ teaspoon baking soda - 1 cup white sugar - ½ cup butter
- softened - 1 cup mashed bananas - 2 eggs - 1 teaspoon vanilla extract - 2 cups semisweet chocolate chips

Instructions

1. Gather all ingredients and preheat the oven to 400 degrees F (200 degrees C). Grease cookie sheets. Dotdash Meredith Food Studios Sift flour
2. baking powder
3. salt
4. and baking soda together in a large bowl. Beat sugar and butter together in a separate large bowl with an electric mixer until light and fluffy. Dotdash Meredith Food Studios Add bananas
5. eggs
6. and vanilla; beat to combine. Dotdash Meredith Food Studios Gradually blend in flour mixture until just combined; stir in chocolate chips. Dotdash Meredith Food Studios Drop dough by teaspoonfuls onto prepared cookie sheets. Dotdash Meredith Food Studios Bake in the preheated oven for 12 to 15 minutes. Transfer cookies to a wire rack to cool completely. Dotdash Meredith Food Studios