THE J.M. SMUCKER Co

Banana Chocolate Chip Cookies

Prep Time	Cook Time	Serves	Difficulty
15 mins	20 mins	24	N/A

Ingredients

- 1/2 cup (125 mL) butter, softened
- 1/2 cup (125 mL) brown sugar, packed
- 1/2 cup (125 mL) granulated sugar
- 1 egg
- 1 tsp (5 mL) pure vanilla extract
- 1 cup (250 mL) **Five Roses®** All Purpose Bleached White Flour

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- 1 cup (250 mL) **Robin Hood®** Large Flake Oats
- 1/2 cup (125 mL) **Five Roses®** All Purpose Whole Wheat Flour

  Specialty Flour Whole Wheat

- 1 tsp (5 mL) baking soda
- 1/2 tsp (2 mL) salt
- 2 cups (500 mL) semi-sweet chocolate chips
- 2 bananas, sliced (1/4” (5 mm)) and quartered (about 1 1/3 cups / 325 mL)
- 24 banana chips (optional)

Directions

Step 1:

Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

Step 2:

Beat butter and sugars in a large bowl, using an electric mixer on medium speed, until blended, about 1 minute. Add egg and vanilla and mix until blended.

Step 3:

Combine flours, oats, baking soda and salt. On low speed, add the flour mixture and mix until incorporated. Mix in chocolate chips. Add quartered bananas and mix on low just until they are evenly distributed and some of the banana is mashed but most of the pieces are still visible.

Step 4:

Drop 2 tbsp (30 mL) dough on prepared baking sheets, about 2” (5 cm) apart. Place banana chip on top of each cookie.

Step 5:

Bake in preheated oven 20 minutes until the edges are lightly browned. Cool cookies on baking sheets for 5 minutes. Transfer cookies to cooling rack.

Unlike banana bread these cookies use firm ready to eat bananas.

If you would like smaller cookies use only 1 tbsp (15 mL) dough and bake for 15-18 minutes.

Images

