

Banana Bread Cookies: Soft, Chewy & Packed with Cozy Flavor

Banana Bread Cookies Are My Favorite Way to Use Ripe Bananas



OVEN
350°F

TIME
30 min

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INGREDIENTS

For the Cookies:

1 ripe banana, mashed

$\frac{1}{2}$ cup granulated sugar

$\frac{1}{4}$ cup unsalted butter, melted

1 cup all-purpose flour

$\frac{1}{2}$ teaspoon baking soda

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ teaspoon ground cinnamon (optional but recommended)

$\frac{1}{4}$ cup chopped walnuts or pecans (optional)

$\frac{1}{4}$ cup chocolate chips or raisins (optional)

For the Glaze (Optional):

$\frac{1}{4}$ cup powdered sugar

1-2 tablespoons milk

$\frac{1}{4}$ teaspoon vanilla extract

DIRECTIONS

- Step 1: Preheat the Oven:** Preheat oven to 350°F (175°C). Line a baking sheet with parchment paper or lightly grease it.
- Step 2: Make the Dough:** In a large bowl, mix butter and sugar until creamy. Add in the mashed banana and stir to combine. In a separate bowl, whisk together the flour, baking soda, salt, and cinnamon. Gradually add dry ingredients to wet, mixing just until combined. Fold in nuts, chocolate chips, or raisins if using.
- Step 3: Scoop and Bake:** Drop dough onto prepared baking sheet using a spoon or cookie scoop—about 1.5 tablespoons per cookie. Space cookies 2 inches apart. Bake for 10-12 minutes, or until edges are lightly golden and centers are set.
- Step 4: Cool and Glaze (Optional):** Let cookies cool on the baking sheet for 5 minutes, then transfer to a wire rack. In a small bowl, whisk powdered sugar, milk, and vanilla extract until smooth. Drizzle glaze over completely cooled cookies using a spoon or piping bag.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/banana-bread-cookies-soft-chewy-packed-with-cozy-flavor/>