

Banana Bread Cookies with Glaze: A Creative Way to Use Ripe Bananas

The Ultimate Banana Bread Cookies: Your New Favorite Way to Use Ripe Bananas



OVEN
300°F

TIME
15 min

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INGREDIENTS

For the Cookies:

1 Ripe Banana: The spottier, the better! This provides the natural sweetness and moisture.

$\frac{1}{2}$ cup Granulated Sugar: To sweeten things up.

$\frac{1}{4}$ cup Melted Butter: Provides a rich, savory base.

1 cup All-Purpose Flour: The structural foundation of our cookie.

$\frac{1}{2}$ teaspoon Baking Soda: For that perfect little lift.

$\frac{1}{2}$ teaspoon Salt: To balance the sweetness.

$\frac{1}{2}$ teaspoon Ground Cinnamon (Optional): Adds a warm, cozy depth of flavor.

$\frac{1}{2}$ cup Mix-ins (Optional): Chopped walnuts, pecans, chocolate chips, or raisins.

For the Vanilla Glaze (Optional but Recommended):

$\frac{1}{2}$ cup Powdered Sugar

1-2 tablespoons Milk

$\frac{1}{2}$ teaspoon Vanilla Extract

DIRECTIONS

- Step 1: Prep the Kitchen:** Preheat your oven to 350°F (175°C). Line a large baking sheet with parchment paper or a silicone baking mat. This is crucial because these cookies are moist and can stick to a bare pan.
- Step 2: Mix the Wet Ingredients:** In a large mixing bowl, mash your banana until it is smooth with very few lumps. Whisk in the melted butter and sugar until the mixture is well-combined and slightly frothy.
- Step 3: Combine the Dry Ingredients:** In a separate smaller bowl, whisk together the flour, baking soda, salt, and cinnamon.
- Step 4: Create the Dough:** Gradually fold the dry ingredients into the banana mixture. Be careful not to overmix; stir just until the white streaks of flour disappear. If you are using walnuts or chocolate chips, fold them in now.
- Step 5: Scoop and Bake:** Using a tablespoon or a small cookie scoop (similar to the one I use for these chocolate chip cookie bites), drop rounded portions onto the sheet about 2 inches apart. Bake for 10-12 minutes. The edges should be just barely golden, and the centers should feel set to a light touch.
- Step 6: Cool and Glaze:** Let them rest on the hot pan for 5 minutes before moving them to a wire rack. While they cool, whisk your glaze ingredients together. Once the cookies are room temperature, drizzle that sweet icing right over the top!

SWAPS & NOTES

Flour: You can swap the all-purpose flour for a 1:1 gluten-free baking blend if needed.

Sugar: For a deeper, molasses-like flavor, you can use a mix of half white sugar and half brown sugar.

Butter: If you are looking for a dairy-free option, melted coconut oil works beautifully here.

Banana Tip: If your banana isn't quite ripe enough, you can roast it in the oven at 300°F (150°C) for about 15 minutes until the skin turns black.

TIPS FOR SUCCESS

Don't Overbake: These cookies don't brown as much as a traditional chocolate chip cookie.

If you wait for them to turn dark brown, they will be dry.

Measure Flour Correctly: Use the "spoon and level" method.

Packing flour into a measuring cup leads to heavy, dense cookies.

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

Original recipe: <https://chefmaniac.com/banana-bread-cookies-with-glaze-a-creative-way-to-use-ripe-bananas/>