

Banana Bread Cookies That Turn Overripe Bananas Into the Best Soft Treat

1/2 cup unsalted butter, softened



OVEN
350°F

TIME
10 to 12 min

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INGREDIENTS

- 2 ripe bananas, mashed
- 1/2 cup unsalted butter, softened
- 1/2 cup brown sugar
- 1/4 cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 cup chopped walnuts or pecans, optional
- 1/2 cup mini chocolate chips, optional

DIRECTIONS

1. Preheat your oven to 350°F and line a baking sheet with parchment paper.
2. In a large bowl, cream together the softened butter, brown sugar, and granulated sugar until light and fluffy.
3. Mix in the egg, vanilla extract, and mashed bananas until fully combined.
4. In a separate bowl, whisk together the flour, baking soda, baking powder, salt, and cinnamon.
5. Gradually add the dry ingredients to the wet mixture, stirring just until combined.
6. Fold in chopped nuts or mini chocolate chips if using.
7. Scoop the dough onto the prepared baking sheet, leaving space between each cookie.
8. Bake for 10 to 12 minutes, or until the edges are lightly golden and the centers are set.
9. Let the cookies cool on the pan for a few minutes before transferring to a wire rack.

SWAPS & NOTES

The riper the bananas, the better the flavor.

Bananas with lots of brown spots will give these cookies more sweetness and a stronger banana taste.

If you like a more traditional banana bread feel, add chopped nuts.

If you want a sweeter dessert-style cookie, fold in mini chocolate chips.

TIPS FOR SUCCESS

Use room-temperature butter so it creams properly with the sugar.

That helps give the cookies a softer, more even texture.

Also, be careful not to overmix the dough once the flour is added, since that can make the cookies dense instead of tender.

Because banana adds moisture, these cookies will naturally be softer than classic chocolate chip cookies.

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

Original recipe: <https://chefmaniac.com/banana-bread-cookies-that-turn-overripe-bananas-into-the-best-soft-treat/>