

## The Best Banana Bread Cookies That Taste Like Little Bites of Comfort

These banana bread cookies are one of my favorite quick bakes because they're:



**OVEN**  
**350°F**

**TIME**  
**10 min**

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### INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1/2 cup packed brown sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 2 ripe bananas, mashed (about 1 cup)
- 1 cup semi-sweet chocolate chips or chopped walnuts (optional)

### DIRECTIONS

- 1.** Preheat and Prepare: I preheat my oven to 350°F and line a baking sheet with parchment paper.
- 2.** Whisk the Dry Ingredients: In a medium bowl, I whisk together the flour, baking soda, salt, and cinnamon.
- 3.** Cream the Butter and Sugars: In a large mixing bowl, I beat the softened butter with the granulated sugar and brown sugar until light and fluffy.
- 4.** Add the Wet Ingredients: I mix in the egg and vanilla extract, then stir in the mashed bananas until well combined.
- 5.** Combine Everything: I slowly add the dry ingredients to the wet mixture, stirring just until combined. If I'm using chocolate chips or nuts, I fold them in at this stage.
- 6.** Scoop and Bake: Using a cookie scoop or tablespoon, I drop the dough onto the prepared baking sheet, leaving a couple of inches between each cookie. They bake for 10-12 minutes, until the edges are set and the tops are just beginning to turn golden.
- 7.** Cool and Enjoy: I let the cookies cool on the baking sheet for a few minutes before transferring them to a wire rack. They're best enjoyed slightly warm with a cup of coffee or cold milk.

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

Original recipe: <https://chefmaniac.com/the-best-banana-bread-cookies-that-taste-like-little-bites-of-comfort/>