

Banana Chocolate Chip Cookies

Ingredients

1/2 c Bananas (mashed)
2/3 c Brown Sugar
1/4 c Sugar
1/4 c Unsalted Butter (melted)
1 t Baking Soda
1/2 t Salt
1 1/2 c Flour
4 oz Semi-Sweet Chocolate Chips
1/3 c Walnuts (chopped, optional)

Instructions

1. In a large bowl, add the banana, brown sugar, sugar and butter. Whisk until smooth. Add in the baking soda and salt. Mix again.
2. Switch to a spatula then add the flour and fold it in. Pour in the chocolate chips and walnuts then fold them in until combined. Cover with plastic wrap and transfer to the fridge to chill for at least 1 hour.
3. Preheat the oven to 350 degrees F. Line a baking sheet with parchment. Scoop out 1 1/2-inch balls of dough and roll each one in between your palms. Space them about 3 inches apart on a cookie sheet.
4. Bake them in the oven for 10 to 12 minutes, until the edges are medium golden brown. The cookies will be a bit puffy and will fall as they

Banana Chocolate Chip Cookies

cool. Allow them to cool for about 10 minutes in pan then transfer to a cooling rack. Enjoy!