



♥ RECIPE

Banana Chocolate Chip Cookies

Author: Lindsay Conchar *Prep Time:* 15 minutes

Cook Time: 13 minutes *Total Time:* 28 minutes

Yield: 24-26 Cookies *Category:* Dessert *Method:* Oven

Cuisine: American

Description

These **Banana Chocolate Chip Cookies** are moist, chewy, dense and full of banana and chocolate chips! They aren't cake-like at all – these may become your new favorite cookies!

Ingredients

- 3/4 cup salted butter, melted
- 1 cup brown sugar, lightly packed
- 1/4 cup sugar
- 1 tsp vanilla extract
- 1 cup mashed ripe bananas
- 2 3/4 cups all purpose flour
- 2 tsp cornstarch
- 1 1/2 cup semi sweet chocolate chips

Instructions

- 1 Preheat oven to 350 degrees.
- 2 Mix together butter, brown sugar, sugar, vanilla extract and mashed bananas until well combined.
- 3 Add the flour and cornstarch and mix until well combined.
- 4 Stir in chocolate chips. Dough will be thick and sticky.
- 5 Scoop 2 tbsp per cookie onto a cookie sheet lined with parchment paper or a non-stick baking mat. Pat scoops down a bit to flatten them out a little. They'll spread a little when baking, but not much.
- 6 Bake for 12-14 minutes, until edges are lightly golden. The center will still look a little undercooked, but will continue cooking and firm up as it cools.

- 7 Remove cookies from oven and allow to cool for about a minute on cookie sheet.
- 8 Move cookies to a cooling rack to finish cooling.

Nutrition

Serving Size: One Cookie **Calories:** 180 **Sugar:** 13.7 g **Sodium:** 56.9 mg **Fat:** 9.1 g

Carbohydrates: 23.5 g **Protein:** 2.6 g **Cholesterol:** 17 mg

Find it online: <https://www.lifeloveandsugar.com/banana-chocolate-chip-cookies/>