



JERNEJ KITCHEN

BANANA CHOCOLATE CHIP COOKIES

Banana chocolate chip cookies are soft, delicious, and beautifully brown on the edges. They are made with pantry ingredients and simple preparation.

MAKES	24	COOKIES
PREPARATION:	15	MINUTES
BAKE:	12	MINUTES
TOTAL TIME:	28	MINUTES

BANANA CHOCOLATE CHIP COOKIES

2 ripe bananas (160g / 5.6oz)
200 g (1 2/3 cups) all-purpose flour
1 pinch of salt
1/2 tsp baking powder
1/4 tsp baking soda
100 g (1/2 cup) unsalted butter
50 g (1/4 cup) sugar
2 eggs
100 g (3/4 cup) semi-sweet
chocolate chips

TOOLS AND EQUIPEMENT

cutting board
small bowl
large bowl
electric mixer
spatula
baking sheet
parchment paper
small ice cream spoon

Sponsored

MASH THE BANANAS AND STIR THE FLOUR

Peel the bananas and place them onto a working surface. Using a fork, mash them into a puree. In a bowl, combine flour, a pinch of salt, baking powder, and baking soda.

BANANA COOKIES

Add room-temperature butter and sugar to a large bowl. Using an electric mixer, beat the ingredients to get a smooth mixture. Add the eggs and beat into a foamy mixture. Add the mashed bananas and flour mixture and beat to a smooth mixture. Stir in almost all of the chocolate chips using a spatula. Save some chocolate chips for later.

PREPARE THE OVEN

Set a rack in the middle of the oven and preheat it to 200 °C / 390 °F. Line a large baking sheet with parchment paper.

BAKE

Using a small ice cream spoon, scoop some cookie batter and place it on the prepared baking sheet. Make sure there's enough space between the cooking. Arrange the rest of the chocolate chips on top. Place in the oven and bake for 12 minutes at 200 °C / 390 °F or until beautiful and golden on the edges.