



Nana's Chocolate Chip Banana Buttons

Source: From Scratch Sensations – A Recipe from Bianca's Early Kitchen Journals

Yield: approximately **30 to 36 cookies, depending on the size you scoop**

Recipe Description

These banana walnut cookies are a soft, nutty twist on classic drop cookies. Made with mashed ripe banana, warm spices, and toasty walnuts, they're perfect for bakers looking to use up extra bananas. Part of the From Scratch Sensations collection at Life in Bianca's Kitchen.

Ingredients

- 1 cup granulated sugar
- 1/4 cup sunflower oil
- 1/4 cup extra virgin olive oil
- 2 tsp milk
- 1 large egg
- 1 tsp vanilla extract
- 1 cup smashed bananas
- 2 cups all purpose flour
- 1 1/2 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 1/2 tsp sea salt (I don't recommend flaked or coarse)
- 2 tsp baking powder
- 1 tsp baking soda
- 1 cup semi-sweet chocolate chips
- 1/2 cup chopped walnuts

Directions

1. Preheat oven to 375 degrees F. Line a cookie sheet with parchment paper, or spray very lightly with a non-stick cooking spray.
2. Add sugar and oil to a medium mixing bowl and stir well to combine. Add the egg, milk, bananas and vanilla; mix until smooth.
3. In a large bowl, sift or whisk the dry ingredients together. Add the walnuts and chips to the flour and mix them in. Add the wet ingredients to the large bowl with the chips and dry ingredients; stir until just incorporated.
4. Drop by large spoonfuls onto your prepared cookie sheet.
5. Bake at 375 degrees F for 10-12 minutes. Transfer to a rack to cool then enjoy!

Notes

[Optional tips, serving suggestions, or historical notes.]



Inveniam viam aut faciam.

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