



RECIPE

rhino

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Banana Bread Chocolate Chip Cookies

Description:

Banana Bread Chocolate Chip Cookies combine the soft, comforting flavor of banana bread with the convenience of a handheld cookie. Made with ripe banana, brown sugar, and plenty of chocolate chips, these tender cookies are an easy way to turn a familiar banana-bread favorite into a sweet treat everyone can grab and enjoy.

INGREDIENTS

- ½ cup butter, softened
- ½ cup packed brown sugar
- 2 tablespoons granulated sugar
- 1 large egg
- 1 ripe banana, mashed
- 1 teaspoon vanilla extract
- 1½ cups all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1 cup semisweet chocolate chips

RHINO TIP



Use an extra-ripe banana with plenty of brown spots. The riper the banana, the sweeter it becomes and the stronger the banana-bread flavor will be. Avoid green or barely yellow bananas, which will not provide the same flavor or moisture.



PREP TIME
15 min



BAKE TIME
10–12 min
per batch



TEMPERATURE
350°F



YIELD
About
24 cookies

STEP-BY-STEP INSTRUCTIONS

1



Preheat the oven to 350°F. Line two baking sheets with parchment paper.

2



In a large mixing bowl, beat the softened butter, brown sugar, and granulated sugar on low speed for about 2 minutes, until creamy. Add the egg, mashed banana, and vanilla, then mix for about 2 minutes more until fully combined.

3



In a separate medium bowl, whisk together the flour, baking soda, baking powder, and salt. Gradually add the dry ingredients to the banana mixture, mixing just until combined. Fold in the chocolate chips. Do not overmix.

4



Using a 1½-tablespoon cookie scoop, drop the dough onto the prepared baking sheets, spacing the cookies about 2 inches apart.

5



Bake for 10–12 minutes, until the edges are lightly golden and the centers are just set. Avoid overbaking so the cookies remain soft.

6



Let the cookies cool on the baking sheet for 5 minutes, then transfer them to a wire rack to cool completely.

TIPS & VARIATIONS

1

ADD WARM SPICE

Stir ½ teaspoon ground cinnamon into the dry ingredients for a classic banana-bread flavor. For extra warmth, add a small pinch of nutmeg.



2

CHANGE THE CHOCOLATE

Swap the semisweet chocolate chips for milk chocolate, dark chocolate, white chocolate, or peanut butter chips.



3

ADD CRUNCH

Fold ½ cup chopped walnuts or pecans into the dough along with the chocolate chips for extra texture and a traditional banana-bread twist.



4

CHILL FOR THICKER COOKIES

If the dough feels very soft or your kitchen is warm, refrigerate it for 30–45 minutes before scooping and baking. This helps reduce spreading and produces slightly thicker cookies.



5

MINI CHOCOLATE CHIPS

Use mini semisweet chocolate chips instead of regular chips for more even chocolate distribution and a little chocolate in nearly every bite.



Family favorites, one recipe at a time.

