

Find this recipe at: <https://greenvalleylactosefree.com/in-the-kitchen/recipes/banana-chocolate-chip-cookies>

Banana Chocolate Chip Cookies

Prep time: 90 minutes

Servings: 36

If you have some extra ripe bananas ready to be turned into baked goods, give these cookies a go. They use Green Valley Creamery lactose-free cultured butter, which is oh so perfectly salted. The rest are pantry staples - a perfect last minute baking project for the kiddos or the adults.

Green Valley Creamery

Ingredients

- 2 3/4 cups all-purpose flour
- 2 teaspoons cornstarch
- 1 1/4 teaspoons kosher salt
- 1 teaspoon baking soda
- 3/4 cup Green Valley Creamery Lactose-Free Cultured Butter, at room temperature
- 1 1/4 cups granulated sugar
- 1 large egg, lightly beaten
- 2 teaspoons vanilla extract
- 1 cup well-mashed very ripe banana (from about 2 1/2 large bananas)
- 1 3/4 cups dark chocolate chunks (or chopped chocolate bars)
- Flaky salt, for sprinkling

Instructions

1. In a bowl, combine the flour, cornstarch, salt, and baking soda. Mix with a fork to distribute everything.
2. Cream butter and sugar together in the bowl of a stand mixer or in a large bowl with a hand mixer for several minutes, until very light and fluffy. Add the egg, vanilla, and banana. Mix to combine, then scrape down sides and bottom of bowl.
3. Add the dry ingredients and chocolate chunks. Mix just to fully combine, but then stop to avoid over-mixing. Refrigerate 1 hour, loosely covered with saran wrap.
4. Meanwhile, heat oven to 350°F. Line two baking sheets with parchment paper.
5. Use a 1.5-ounce scoop to make mounds of dough on cookie sheets spaced about 3 inches apart. Sprinkle each with a big pinch of flaky salt (don't skimp—it really balances these out). Bake 14 to 16 minutes, until cookies are puffed up, starting to turn golden around the edges, and the middles look

set. Let cool on trays a few minutes, then transfer to cooling racks. Repeat with remaining batter.