

Banana White Chocolate Chunk Cookies

Ingredients:

- 1 1/2 cups flour
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 3/4 cup butter, room temperature
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 egg
- 1 1/2 teaspoons vanilla
- 1/2 cup mashed banana
- 1 cup old-fashioned oats
- 8 ounces white chocolate chunks, chopped



Directions

1. Preheat oven to 375°F. Line two baking sheets with parchment paper.
2. Combine flour, salt, and baking soda in a small bowl. Set aside.
3. Beat butter and sugars in a medium bowl with a hand mixer. Stir in egg and vanilla. Stir in banana. Stir in flour mixture. Fold in oats and chocolate chunks.
4. Drop mixture by 2 tablespoonfuls onto the prepared baking sheets.
5. Bake 12–14 minutes. Allow to cool on the baking sheet for 5 minutes before transferring to a cooling rack.

Makes 48 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.