

Banana Chocolate Chip Cookies

Ingredients:

- 1/3 cup unsalted butter (softened)
- 1/2 cup granulated sugar
- 1 egg
- 1/2 cup ripe banana (about 1 banana)
- 1/2 teaspoon vanilla extract
- 1 1/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/8 teaspoon baking soda
- 1 cup semi-sweet chocolate chips

Directions:

1. Preheat oven to 350 F. Line baking sheet with parchment paper.
2. In a large bowl, beat the butter and sugar with an electric mixer until well combined and fluffy, about 2 minutes. Beat in the egg, mashed banana, and vanilla until combined.
3. In a separate bowl, mix together flour, baking powder, salt, and baking soda. Gradually add to the creamed mixture. Fold in chocolate chips.
4. Scoop the dough onto the prepared baking sheet. Bake 10-14 minutes, or until the edges are lightly brown.
5. Cool for 5 minutes before removing to wire racks to cool completely.