Chunky Banana Chocolate Chip Cookies
Based on the recipe from Betty Crocker

Ingredients

2 ripe medium bananas
1 cup sugar
1/2 cup butter, softened
1 teaspoon vanilla
2 eggs
2 cups flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1 cup chocolate chips
1/2 cup walnuts, coarsely chopped

Mash banana and add to a bowl with sugar, butter, vanilla and eggs. Beat with an electric mixer (or stand mixer) on medium speed until well blended.

In a medium bowl, whisk together flour, baking powder and salt.

Add to banana mixture and stir until combined. Stir in chocolate chips and walnuts.

On a parchment or Silpat lined baking sheet, drop by spoonfuls (I used a medium cookie scoop) about 2 inches apart.

Bake in a 375 degree F oven for 10-12 minutes. Turn baking sheet 180 degrees halfway through. If using more than one sheet at a time, rotate positions in the oven for more even baking.

Remove from over and cool on pans for 1-2 minutes. Move cookies to wire rack to cool completely.

Makes 3 1/2 dozen cookies.

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