

Cinnamon Banana Nutella Cookies

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Ingredients:

1 stick butter, softened
2 over ripe bananas, mashed
¼ cup Nutella
¾ cup brown sugar
¼ cup sugar
1 egg, room temperature
2 ½ cups flour
1 tsp baking soda
½ tsp salt
⅓ cup cinnamon baking chips

Directions (makes about 3 ½ dz):

- *Cream together the butter, bananas, Nutella, brown sugar, and sugar. Beat in the egg.
- *Mix together the flour, baking soda, and salt. Carefully beat into the butter mixture, then mix in the cinnamon chips by hand.
- *Wrap in plastic wrap and refrigerate for one hour or up to a day.
- *Preheat oven to 375 degrees. Cover baking sheets with parchment paper.
- *Roll cookie dough into about ¾ inch balls. Place on baking sheets and press down gently with the heel of your hand.
- *Bake for 10 - 12 minutes until they just start to brown. Allow to set for 2 minutes on the baking sheets, then remove to cool completely.