



BANANA DROPS

NIBBLEDISH CONTRIBUTOR

Ingredients

1. 2 1/2 cups all-purpose flour
2. 1/4 tsp baking soda
3. 1/4 tsp salt
4. 7/8 cup brown sugar
5. 1/4 tsp ground cinnamon
6. 1/2 cup butter
7. 1/4 tsp vanilla extract
8. 1/4 tsp banana extract
9. 2 eggs
10. 3 ripe bananas, mashed
11. 1/3 cup chopped walnuts, toasted (optional)

Instructions

Preheat oven to 400°F (200°C). Line a cookie sheet with a parchment paper. In a medium size mixing bowl, sift together flour, baking soda and salt. In a separate small bowl, combine 2 tbsp brown sugar with cinnamon, set aside. In a medium size mixing bowl, beat together 3/4 brown sugar with the butter or margarine, vanilla and banana extract until the mixture is light in texture. Beat in eggs. Mix in the banana. Slowly mix the flour mixture into the egg, banana and sugar mixture. Fold in nuts. Drop the dough by teaspoonful onto the prepared cookie sheet. Sprinkle the cookies with the mixture of brown sugar and cinnamon prepared earlier. Bake 8 to 10 minutes, until lightly browned.