Banana Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

400 gr. all-purpose flour
130 gr. light brown sugar
50 gr. butter, melted
1 medium size very ripe banana, mashed
1 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
ground cinnamon
1 tbsp skim milk

Instructions

Preheat oven to 375°F. Cover a baking sheets with a cooking wrap, set aside.
In a large mixing bowl combine the flour with the baking powder, the sugar, the sat and the baking soda. Make a well in the center, add the mashed banana and the melted butter. Whisk lightly with a fork, then start to work with your hands to form a dough. Turn it onto a lightly floured surface. Roll it into 1/2 inch thin rectangle and cut with a heart (or other) cookie cutter. Pour onto the covered baking sheets, brush lightly with milk, sprinkle with cinnamon and pour into the preheated oven. Bake about 10-15 minutes.