banana spice cookies

+2 1/4 cup all purpose flour

+1 tsp baking soda

+1 1/2 tsp corn starch

+1 1/2 tsp cinnamon

+1/4 tsp nutmeg

+1/4 tsp ground cloves

+1/4 tsp salt

+3/4 cups (1.5 sticks) butter, melted

+3/4 cups dark brown sugar

+1/2 cup granulated sugar

+1 large egg

+1 egg yolk

+1 1/2 Tbsp vanilla extract

+1/4 cup Milne MicroDried® Banana Powder

+3/4 cup Milne MicroDried® Banana Fragments

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Milne MicroDried® Banana Powder

Milne MicroDried® Banana Fragments

Optional Ingredients (choose one):

+1 cup white, milk or dark chocolate chips

+1 cup raisins

+1 cup crushed nuts

+1 cup crushed coconut

1) Cut butter into even cubes and place in microwave safe bowl. Heat in 30-second increments until completely melted. Set aside for a few minutes to cool.

2) In a large bowl, whisk all dry ingredients together, set aside.

3) Once butter has cooled slightly, add the brown sugar and white sugar and mix in 30 -second increments until sugar has mostly melted and the mixture is lighter in color. Whisk in egg, then egg yolk until completely combined. Add in vanilla extract.

4) Add the dry ingredients to the butter and sugar mixture and stir until combined. It is recommended to add the dry ingredients in stages but be careful not to overmix the dough. Add in MicroDried Banana Powder, Fragments, and addition(s) of choice. Fold ingredients in until combined.

5) Cover and place in refrigerator for at least 1 hour. The dough can be made at least 2 days in advance if needed. Chilling is mandatory to prevent too much spreading of the cookie.

6) Depending how long the dough is left in the fridge, it may need to sit out for 10-20 minutes prior to scooping.

7) Preheat oven to 350° F

8) Use a small cookie scoop to scoop the dough and place 2-3 inches apart on a baking sheet. Do not crowd. You should be able to fit about 10-12 cookies per batch. Bake for 8-10 minutes, until slightly golden on the bottom. Keep in airtight container for up to one week.

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