

# Fluffy Banana Chocolate Chip Cookies

## Ingredients:

- 1/2 cup (1 stick) unsalted butter, softened
- 1/2 cup brown sugar, packed
- 1/4 cup granulated sugar
- 1 large egg
- 1 ripe banana, mashed (about 1/2 cup)
- 1 tsp vanilla extract
- 1 1/2 cups all-purpose flour
- 1/2 tsp baking soda
- 1/2 tsp baking powder
- 1/4 tsp salt
- 1/2 tsp ground cinnamon (optional, but so cozy!)
- 1 cup semi-sweet chocolate chips



## Instructions:

1. Preheat oven to 350°F (175°C). Line a baking sheet with parchment paper.
2. Cream butter and sugars together in a large bowl until light and fluffy.
3. Mix in the egg, mashed banana, and vanilla until smooth.
4. In a separate bowl, whisk together the flour, baking soda, baking powder, salt, and cinnamon.
5. Gradually add the dry ingredients to the wet ingredients, mixing just until combined. Don't overmix.
6. Fold in the chocolate chips.
7. Drop dough by heaping tablespoons (or use a cookie scoop) onto the prepared baking sheet, leaving space between each.
8. Bake for 10–12 minutes, or until the edges are just golden and the centers look set.
9. Cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely.

