

# **Chewy Banana Chocolate Chip Cookies**

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*Makes about 18 3" cookies*

## **What You'll Need:**

1 small, ripe banana, mashed (about 1/3 cup)

1/2 cup (113 grams) butter, melted

3/4 cup (150 grams) light brown sugar, packed

1/4 cup granulated white sugar (54 grams)

1 large egg yolk

1 teaspoon vanilla extract

3/4 cup (118 grams) whole wheat flour

1/2 cup (74 grams) oat flour

1 teaspoon ground cinnamon

1/2 teaspoon baking soda

1/2 teaspoon kosher salt

1 cup semisweet chocolate chips (or to taste)

## **What You'll Do:**

1. In a large bowl, stir together the melted butter, mashed banana, brown sugar and white sugar until creamy and blended.
2. Add the egg yolk and vanilla extract and stir with gusto until well combined.
3. Stir in the whole wheat flour, oat flour, cinnamon, baking soda and salt.
4. Fold in the chocolate chips.
5. Let the batter sit for 20 minutes to help hydrate the oat and wheat flours. In the meantime, preheat the oven to 350 degrees F and line a baking sheet with parchment paper.
6. Scoop large, walnut-size balls of dough onto the baking sheet. These things spreeeadd. I only bake 6 per sheet. Bake for 16 to 18 minutes until golden, spinning the pan back to front once to ensure even baking.
7. Let cool on the baking pan for 5 minutes before removing them to a cooling rack.

8. Store in an airtight container.
9. Enjoy.