Banana Chocolate Chip Cookies

Denise

Ingredients

- 21/4 cups flour
- ½ tsp salt
- 1/4 tsp soda
- 2 tsp baking powder
- ⅔ cup shortening
- ²/₃ cup sugar
- 2 eggs
- 1 tsp vanilla
- 2 or 3 ripe bananas
- 1/₃ cup evaporated milk

Instructions

Preheat oven 400°

- 1. Cream together sugar and shortening, then add eggs.
- 2. Combine and sift flour, salt, baking soda, and baking powder and set aside.
- 3. Blend bananas, vanilla, and evaporated milk and set aside.
- 4. Add flour and banana mixture alternately to the creamed shortening mixture.
- 5. Add 6 oz chocolate chips.
- 6. Bake for 10-12 minutes until barely browned. Cool. Store in a plastic bag overnight for a soft, moist cookie.

Note

Can use frozen bananas. Thaw and squeeze