

Banana Bread Cookies

Makes 16

Hands-on Time 25 minutes plus chilling (overnight)

Baking Time 16 minutes

Ingredients

- 250g unsalted butter (softened)
- 200g light brown sugar
- 175g caster sugar
- 2 tsp vanilla extract
- 2 large eggs
- 400g plain flour
- 1 tsp bicarbonate of soda
- 1 tsp fine salt
- 1 tbsp instant coffee powder (fine)
- 3-4 ripe bananas (approx. 400g)
- 200g pecans

Equipment

- Freestanding mixer with paddle attachment
- Spatula
- Knife
- Baking parchment
- Baking sheet (ideally aluminium)
- Wire rack

Method

1. Make the cookie dough

- In a freestanding mixer, beat the butter, light brown sugar, and caster sugar for 5 minutes until light and fluffy.
- Add the vanilla extract and eggs, mixing briefly to combine.
- Add the flour, bicarbonate of soda, salt, and coffee powder. Mix until just combined, scraping down the sides with a spatula.
- Mash the bananas into small pieces and roughly chop the pecans. Fold both into the dough with a quick mix (no more than 10 seconds).

2. Shape and chill the cookies

- Shape the dough into a log, wrap in parchment, and chill for 30 minutes.
- Slice the dough into 16 equal rounds, roll into balls, and place on a parchment-lined baking sheet. Chill overnight.

3. Bake the cookies

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Bake 6-8 cookies at a time, spaced 10cm apart, for 16 minutes.
- Let the cookies rest for a few minutes on the sheet, then transfer to a wire rack to cool completely.

Enjoy!