



Banana Toffee Cookie

Yield: 2 dozen

½ C unsalted butter, room temperature
1 C granulated sugar
1 egg, room temperature
1 C bananas, ripe mashed (approximately 3)
1 tsp baking soda
2 C flour
1 tsp ground cinnamon
½ tsp pure vanilla
pinch salt
2 C Brown's English Toffee Baking Mix

Preheat oven to 350 degrees F

In a bowl, mix the mashed bananas and baking soda. Set aside for 2 minutes.

In mixing bowl, cream butter and sugar until light and fluffy. Add egg and continue to beat until mixture is light and fluffy.

Mix the banana mixture into the butter mixture. Add salt mix well.

Add flour mix until just combined

Fold into the batter Brown's English Toffee Baking Mix

Drop by spoonfuls onto parchment paper-lined baking sheet

Bake 11-13 minutes or until golden brown. Let cool on wire racks

FREEZING: Roll into logs, wrap in plastic wrap. Or, using a very small scoop, scoop cookie dough onto baking sheet. Place baking sheet into freezer until slightly hardened. Remove and place into airtight container. Can be frozen up to 3 months.

To bake frozen cookies, remove log, cut into ¼ inch slices. Place on parchment paper frozen cookie. Bake 11-15 minutes or until golden.

Scooped cookies, place frozen cookies on parchment paper lined baking sheet, bake 11-15 minutes or until golden.

NOTE: For frozen cookie dough oven must be at temperature, DO NOT put cookies in oven at less than 350 degrees F.