



THE J.M. SMUCKER Co

Choco-Banana Bread Bites

Prep Time Cook Time Serves Difficulty

15 mins 15 mins 36 N/A

Ingredients

- 3/4 cup (175 mL) **Carnation®** Fat Free Evaporated Milk
- Fat Free Evaporated Skim Milk
- 2 tbsp (30 mL) vinegar
- 1 cup (250 mL) ripe mashed bananas (2-3 medium)
- 1 banana, sliced (1/4" / 5 mm) and quartered (about 2/3 cup / 150 mL)
- 1 tsp (5 mL) baking soda
- 1 egg
- 3/4 cup (175 mL) packed brown sugar
- 1/4 cup (50 mL) Canola or Vegetable Oil
- 1 tsp (5 mL) vanilla extract
- 2 1/2 cups (625 mL) **Robin Hood®** Original All Purpose Flour
- 1 tsp (5 mL) baking powder
- 1/3 cup (75 mL) semi-sweet chocolate chips
- 36 banana chips (optional)

Directions

Step 1:

Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

Step 2:

Combine evaporated milk and vinegar in a medium bowl. Stir well. Mixture will thicken.

Step 3:

Add mashed bananas, sliced bananas and baking soda to the evaporated milk mixture.

Step 4:

Whisk egg, brown sugar, oil and vanilla in a separate large bowl. Stir in flour and baking powder. Add banana mixture and stir until mixture is well combined. Add chocolate chips.

Step 5:

Drop 2 tbsp (30 mL) dough on prepared baking sheets, about 2" (5 cm) apart. Place a banana chip on top of each cookie (if using).

Step 6:

Bake in preheated oven, 13 to 15 minutes until the edges are lightly golden. Cool cookies on baking sheets for 5 minutes. Transfer cookies to cooling rack. Store cookies loosely covered or in the freezer.

If cookies become too soft, place them in a 350°F (180°C) oven for 2 to 3 minutes.

Add some crunch to your cookies with the addition of 1/3 cup (75 mL) chopped pecans or walnuts.

Images

