

BROWNED BUTTER WHITE CHOCOLATE BANANA OATMEAL COOKIES

INGREDIENTS

1 cup unsalted butter
1 cup packed dark brown sugar
1 cup granulated sugar
2 large eggs
2 teaspoons vanilla extract
4 ripe bananas, mashed
4 cups all-purpose flour
2 cup rolled oats
2 teaspoons salt
2 teaspoons baking soda
1 teaspoon cinnamon
1 bag white chocolate mini chips

DIRECTIONS

Place butter pieces in a medium skillet. Melt the butter over medium heat, swirling it in the pan occasionally. The butter will foam and pop, so be careful. Continue to swirl the pan often. Remove pan from heat once the butter starts to brown and smells nutty. There will be small brown bits on the bottom. The butter should be an amber color. Pour butter into a small bowl and let cool for a few minutes.

Once the butter is cooled, preheat oven to 350F. Line baking sheets with silpat or parchment paper.

Combine melted brown butter and both sugars in a medium bowl and stir by hand until incorporated. Add egg, vanilla and mashed bananas. Stir until mixed well. Add flour, oats, baking soda, cinnamon and salt to wet ingredients and mix until everything is completely incorporated. Mix in the mini-chips.

Using a medium cookie scoop, scoop mounds of dough onto prepared baking sheets. Using your fingers, slightly press down each cookie. Bake for 10-11 minutes or until the edges of the cookies begin to turn golden brown and the middle is set. Remove from the oven and let them cool on the cookie sheet for 10 minutes. Continue to bake until all of the dough is gone.