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
- 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

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- 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.

Banana masher! Let your kids go wild with a masher as they try to get rid of all the banana lumps.

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.

While you pour the ingredients together, ask your little helper to grab hold of the wooden spoon and mix all the ingredients together.

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).

Ask your helper to place a banana chip on top of each cookie. You can even ask them if they have a favourite ingredient they’d rather put on top – like a pecan, walnut or a square of a chocolate bar.

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.

Images

