

BANANA BREAD COOKIES

I n g r e d i e n t s

Ingredients For Cookies

- * 1 cup butter flavored shortening
- * 1 cup white sugar
- * 2 eggs
- * 1 teaspoon vanilla extract
- * 1 banana, peeled and mashed
- * 2 cups all-purpose flour
- * 1 teaspoon baking soda
- * 1/2 teaspoon salt

Ingredients For Topping

- * 3 tablespoons butter
- * 1/3 cup confectioners' sugar
- * 1 tablespoon milk
- * 1 teaspoon vanilla extract



D i r e c t i o n s

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease baking sheets.
2. In a medium bowl, cream together shortening and white sugar until smooth. Beat in eggs, vanilla extract, and banana. Combine flour, baking soda, and salt; blend thoroughly into the shortening mixture to make a sticky batter. Drop by rounded tablespoons onto the prepared baking sheets.
3. Bake 10 to 15 minutes in the preheated oven, or until lightly browned.
4. In a medium bowl, blend butter, confectioners' sugar, milk and vanilla extract. Adjust amount of milk as necessary to attain a drizzling consistency. Drizzle over warm cookies.

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