

Banana Bread Cookie Recipe You'll Love Forever

Banana bread cookies mix the cozy flavor of banana bread with the chewy crispness of a great cookie. I've used them at brunch pop-ups and in winter cookie boxes. They always disappear fast. I still remember that first batch in my Brooklyn kitchen: brown butter bubbling, mashed banana warming the air, and chunks of chocolate folded in.

The result? A cookie that tastes like a hug. Rich banana, toasted walnut crunch, and gooey chocolate in every bite. Let the dough chill before baking to get those crisp edges and gooey centers. Whip up a batch and let your kitchen fill with an aroma you won't forget.

Table of Contents

Table of Contents

- [All the cozy taste of banana bread, packed into one easy-to-grab cookie.](#)
- [Brown butter: the cookie upgrade you will love](#)
- [Ripe bananas make the difference](#)
- [The secret: a chill and a spread](#)
- [Toasted walnuts and chocolate equal next level](#)
- [You control the texture](#)
- [Texture that transforms after baking](#)
- [Freezer friendly for spontaneous cravings](#)
- [A cookie for breakfast? Absolutely](#)
- [Smart swaps make them even easier](#)
- [Crowd pleasing, giftable, and holiday ready](#)
- [When to bake and when to freeze](#)
- [From ripe bananas to golden cookies](#)
- [Make the recipe your own](#)
- [Frequently Asked Questions About Banana Bread Cookies](#)
- [How long do banana bread cookies last](#)
- [How long will banana bread keep compared to cookies](#)
- [How long can you keep banana cookies before baking](#)
- [When should I stop mixing banana bread cookie dough](#)

Why Banana Bread Cookies Work So Well

All the cozy taste of banana bread, packed into one easy-to-grab cookie.

There is something warm and nostalgic about banana bread cookies. You get all the best parts of classic banana bread, Ripe banana, brown sugar, cinnamon, But wrapped up in the soft, chewy goodness of a cookie. These banana bread cookies bake up with golden edges, a gooey center, and loads of roasted banana flavor.

I first whipped them up one chilly Saturday morning, just craving something sweet and comforting without committing to a full loaf. What came out of the oven felt like banana clouds, crisp where you want them, soft where you need them. A sweet little victory in every bite.

Two bananas make the magic happen. One banana gets mashed right into the dough, adding both rich flavor and lasting moisture. The second gets chopped and folded in, so you hit those juicy banana pockets in every bite. Chocolate chips melt into the mix, and toasted walnuts bring that crunch you expect from classic banana bread. And let's be honest, cookies are quicker than baking a loaf and way less cleanup.

Brown butter: the cookie upgrade you will love

Using browned butter gives these banana bread cookies that rich, caramel meets nutty base that makes everything pop. It is not just sweetness, it is layers. Toasting the walnuts right in the browned butter adds even more depth and makes the whole thing feel extra cozy.

They are amazing right out of the oven, but they also hold up well in the freezer. You can bake them ahead, stash the dough, or share them at your next brunch. And if flavor packed cookies are your thing, check out my [eggless peanut cookies](#). Same kind of comfort, same kind of magic.

Banana bread cookies with chocolate chunks on parchment

Banana Bread Cookies – 5-Star Easy Recipe

No reviews

- Author: [Aaron recipes](#)
- Total Time: [1 hour 20 minutes](#)
- Yield: [17 cookies 1x](#)
- Diet: [Vegetarian](#)

[Print Recipe](#)

[Pin Recipe](#)

Description

Chewy banana bread cookies made with browned butter, chocolate, and walnuts. Crispy edges and soft banana-rich centers in every bite.

Ingredients

Copy to clipboard

Scale [1x](#) [2x](#) [3x](#)

- ☐ 1 cup unsalted butter
 - ☐ ½ cup raw walnuts, chopped
 - ☐ 1 tsp ground cinnamon
 - ☐ 1 cup brown sugar (packed)
 - ☐ ¼ cup granulated sugar
 - ☐ 1 large egg yolk
 - ☐ 1 tsp pure vanilla extract
 - ☐ ½ tsp sea salt
 - ☐ ? cup banana (from 2 bananas), divided
 - ☐ 2 cups all-purpose flour (240g)
 - ☐ ½ tsp baking soda
 - ☐ ¾ cup chopped dark chocolate or chocolate chips
 - ☐ Cook Mode Prevent your screen from going dark
-

Instructions

1. Melt butter in saucepan with chopped walnuts until butter browns and walnuts are toasted.

Bowl with banana, butter, sugar, and flour ready to mix

2. Transfer mixture to heat-safe bowl, whisk in cinnamon.

3. Add brown sugar and granulated sugar, mix until combined.

4. Add egg yolk, vanilla, sea salt, and half of the banana (mashed). Whisk well.

Whisking banana cookie batter in a mixing bowl

5. Stir in flour and baking soda until a dough forms.

6. Fold in chocolate and remaining banana chunks.

7. Chill dough for 1 hour.

8. Preheat oven to 355°F (180°C), line cookie sheet with parchment.
9. Scoop dough with 2-tbsp scoop, spacing cookies evenly on tray.
10. Bake 10–12 minutes until golden. Let cool on tray before serving. Sprinkle with flaky salt if desired.

Notes

Use ripe, spotty bananas for best flavor.

Don't skip the chill time; it keeps cookies thick and chewy.

Bake from frozen if desired, adding 1–2 minutes to baking time.

Store in fridge up to 4 days or freeze for 2 months.

- Prep Time: 10 minutes
- Cook Time: 10 minutes
- Category: Cookies
- Method: Baking
- Cuisine: American

Nutrition

- **Serving Size:** 1 cookie
- **Calories:** 288

- **Sugar:** 18g
- **Sodium:** 108mg
- **Fat:** 17g
- **Saturated Fat:** 9g
- **Unsaturated Fat:** 6g
- **Trans Fat:** 0.4g
- **Carbohydrates:** 32g
- **Fiber:** 2g
- **Protein:** 3g
- **Cholesterol:** 40mg

Did you make this recipe?

Share a photo and tag us-we can't wait to see what you've made!

How Banana Bread Cookies Stay Moist Yet Crispy

Ripe bananas make the difference

The heart of every great banana dessert is the banana itself and banana bread cookies are no exception. Look for bananas that are soft, speckled, and naturally sweet, Just right for baking. They blend right into the dough and give the cookies a moist, almost fudgy interior.

I always wait until my bananas are overripe before baking because that deep banana flavor matters. One mashed banana goes into the base and one is folded in for pockets of soft fruit in every bite.

This method keeps banana bread cookies chewy without being cakey. Unlike traditional banana bread which leans toward soft and spongy, these cookies are crisped on the outside with just the right amount of softness inside. That texture contrast is what keeps people coming back for more. It is everything you love about banana bread baked into a portable treat that does not fall apart.

Banana bread cookies with chocolate chunks on parchment

The secret: a chill and a spread

Do not skip the chill. After mixing the dough, refrigerating it for an hour lets the flour hydrate and the butter solidify. When you bake, the cookies spread just enough and hold their shape beautifully. That chill time is key to making banana bread cookies that are thick, not flat.

These cookies keep well in the fridge and freeze even better. I often stash a tray of dough balls to bake off later when cravings hit. It is the best way to enjoy fresh banana bread cookies on demand. Want more flavor packed cookies that hold beautifully? Check out my [rhubarb shortbread cookies](#), They balance tart and sweet with buttery richness just like these.

Building Layers of Flavor Into Banana Bread Cookies

Toasted walnuts and chocolate equal next level

One of the things that makes banana bread cookies special is their flavor complexity. This is not your basic cookie dough. It starts with browning the butter and toasting walnuts right in it. That step enhances the nutty scent and gives the butter a rich, savory warmth. Once cooled slightly, the butter becomes the flavor base that sets these cookies apart.

Add to that cinnamon, brown sugar, and vanilla, Classic banana bread ingredients that blend perfectly in cookie form. Then stir in your mashed banana and the chocolate. I like to use chopped dark chocolate instead of chips. It melts in bursts, leaving behind pockets of gooey, decadent richness in every bite. Every bite of these banana bread cookies hits a little differently: sweet banana, crisp walnut, dark chocolate. It is rich but balanced.

You control the texture

If you like softer cookies, pull them out at 10 minutes. Want a crunchier edge? Bake for 12. Either way, let them cool on the tray to firm up. That is when the outer edges set, giving you that contrast of crispy outside and soft banana filled center. These banana bread cookies were designed to taste fresh baked even after freezing. Just warm them up for that just out of the oven feel.

Looking for more cookies with unexpected flavor combos? My [scramble cookies recipe](#) combines pantry finds into magic just like this banana bread twist. Keep experimenting. That is how good cookies are born.

Stack of banana bread cookies next to ripe bananas

Why Banana Bread Cookies Are Better Fresh

Texture that transforms after baking

When banana bread cookies come out of the oven, their edges are crisp and golden while the centers stay soft, rich, and slightly gooey from the banana and chocolate. But here is the thing, These cookies evolve. On day one, the crisp edge meets a warm, melt-in-your-mouth middle. By day two, the cookies soften a little more, almost like a dense slice of banana bread. Still delicious, just different.

The best way to enjoy banana bread cookies is fresh out of the oven. The browned butter is fragrant, the chocolate still melty, and the banana flavor bold. That just baked texture is unbeatable. If you are making them ahead, store them in the fridge and reheat for five minutes in the oven to crisp them right back up. You will taste that same warm depth all over again.

Freezer friendly for spontaneous cravings

What makes banana bread cookies even more useful is how well they freeze. I like to scoop the dough into balls and store them in a freezer bag. When a craving strikes, just pop a few in the oven with no need to thaw. Just bake one to two minutes longer and you are back to bakery fresh cookies in no time.

This approach is a lifesaver for holiday baking or late night sweet cravings. Keep a stash and you are always ten minutes away from warm, banana rich bliss. If you are into prepping desserts ahead, my [cookie nacho recipe](#) is another freezer friendly favorite that packs fun and flavor into every bite.

Banana Bread Cookies Deserve a Spot in Your Rotation

A cookie for breakfast? Absolutely

Yes, you can enjoy banana bread cookies for breakfast and I do, especially with coffee. They are packed with bananas, nuts, and just enough sugar to feel like a treat without going overboard. If you have ever snuck a slice of banana bread with your morning brew, this is the next level. Sweet enough to satisfy dessert cravings, yet hearty enough to count as a worthy morning treat.

And here is the thing, Banana bread cookies are not overly fussy. There is no mixer required, no eggs to separate, no special pans. Just basic tools, one bowl, and a baking sheet. They are the type of cookie that makes you feel like a kitchen rockstar without a lot of effort.

Smart swaps make them even easier

Banana bread cookies can easily be made with what you already have in your pantry. Swap chocolate for dried fruit, use pecans instead of walnuts, or even add a dash of espresso powder to bring out the chocolate. These cookies are flexible and forgiving, Perfect for bakers of any level. And once you have made them once, you will want to experiment again and again.

They are just that good. Perfect as a mid morning snack, after school treat, or lazy Sunday dessert. For another cookie with unexpected texture and deep flavor, try my [matcha cookies with strawberry](#). Like these banana bread cookies, they take a familiar flavor and turn it into something new and craveable.

Baked banana bread cookies cooling on parchment

How to Bake Banana Bread Cookies for Any Occasion

Crowd pleasing, giftable, and holiday ready

Banana bread cookies are perfect for more than just late night cravings. They are ideal for cookie boxes, bake sales, and everything in between. I first made them for a holiday brunch, and they instantly became the star of the table. They have that nostalgic banana bread taste, but the shape and portability of a classic cookie. That combo is hard to beat.

When baked fresh, banana bread cookies feel warm and homemade. When cooled and wrapped up, they feel like a thoughtful, hand delivered gift. I have stacked them in cookie tins, tied them in parchment with twine, and served them on rustic boards alongside espresso. However you present them, they impress.

Want to level them up for gifting? Finish each cookie with a touch of flaky salt or a drizzle of melted chocolate once cooled. You can also press an extra piece of walnut or banana on top for a visual cue of what is inside. These small touches make your banana bread cookies feel custom and

bakery ready.

When to bake and when to freeze

What is also fantastic is how well the dough stores. Portion it into balls, freeze it, and you will have banana bread cookies ready to bake any time. They go from freezer to oven with just a couple of extra minutes in bake time.

These cookies are not just about taste, they are about moments. Every bite brings warmth, and that is what makes them shareable. If you love bold, satisfying flavors, you've got to try my saffron almond cookies. They are bold, elegant, and just as crowd pleasing as these banana bread cookies.

The Banana Bread Cookie Ritual You Will Want to Keep

From ripe bananas to golden cookies

When bananas start to brown on the counter, most people think banana bread. But I think banana bread cookies. They are faster, easier, and honestly, a lot more fun. The ritual of making them is comforting: brown your butter, toast your walnuts, mash those bananas. You are creating layers of flavor in just a few simple steps.

There is a sense of satisfaction in baking something so flavorful with what you already have. The first banana melts into the dough, adding moisture and sweetness. The second gets folded in as pieces for texture.

It is a technique I have refined over the years, and it never lets me down. Banana bread cookies hit that sweet spot between cookie and quick bread. They are chewy, soft, and have crispy edges that contrast perfectly with the gooey center.

Baking these cookies does not require any fancy equipment. Just a bowl, a spoon, and your favorite baking sheet. That makes the process feel old school and hands on. No gadgets, no fuss—just time in the kitchen with something homemade to show for it.

Make the recipe your own

Want to get creative with your banana bread cookies? Swap the chocolate for white chips or dried cherries. Add cardamom or clove. Fold in shredded coconut. The dough is adaptable, and that is part of the fun.

If you love nostalgic, soul warming recipes like this, try my [grandma's Irish sugar cookies](#). They share that same from scratch simplicity and warmth. Just like banana bread cookies, they bring comfort, memory, and flavor into one beautiful bite.

Conclusion Bake These Banana Bread Cookies Again and Again

If you have ever loved banana bread but wanted something quicker crispier and more portable banana bread cookies are your answer. They bring together ripe bananas brown butter cinnamon chocolate and toasted nuts in one incredible bite.

Banana bread cookies on brown parchment with ripe bananas

Whether you serve them warm from the oven frozen and reheated or tucked into a cookie tin they deliver big comfort in a small form.

These banana bread cookies are perfect for weeknights brunches or special gatherings. You do not need fancy equipment just a ripe banana and a little time in the kitchen. Try your own variations and bake them your way.

If you loved these you will want to check out my [strawberry lemon cookies](#) next for another creative spin on classic flavors.

Love what you're baking

Follow me on [Pinterest](#) for more bold and soulful cookie inspiration, stay tuned.

Get inspired with exclusive recipe boards flavor pairings and baking tips.

Whether it's banana bread cookies or seasonal favorites, there's a treat for every home baker.

Let us turn your kitchen into a story one delicious pin at a time.

Frequently Asked Questions About Banana Bread Cookies

How long do banana bread cookies last

Banana bread cookies stay fresh for up to 4 days when stored in an airtight container in the refrigerator. To maintain the crisp edges and gooey centers, reheat them in the oven for 3 to 4 minutes before enjoying. If you want to extend their life even more, you can freeze baked cookies for up to 2 months. They are best when enjoyed warm just like traditional banana bread.

How long will banana bread keep compared to cookies

While banana bread can last up to 5 days at room temperature and about a week in the fridge banana bread cookies are more delicate. Because they are thinner and contain browned butter and chopped banana they tend to soften faster than a loaf. That is why storing them chilled is key. But the bonus Banana bread cookies are quicker to reheat and serve than slicing a whole loaf.

How long can you keep banana cookies before baking

You can keep unbaked banana bread cookie dough in the refrigerator for up to 3 days. However it is best to portion the dough into balls and freeze it. This lets you bake just what you need when you want it straight from frozen. Banana bread cookies bake best after chilling for at least an hour so do not skip that step it enhances their texture and flavor.

When should I stop mixing banana bread cookie dough

Stop mixing once the flour is fully incorporated and no dry streaks remain. Overmixing banana bread cookies can make them tough. After folding in the second banana and chocolate stir gently until evenly distributed. That light touch keeps the texture tender and gives you the slightly dense moist result we all love in banana bread cookies.

Generated by Aaron Recipes