

BANANA DROP COOKIES

Mix together and set aside:

2 cups flour
1 1/2 tsp. baking powder
1/4 tsp. baking soda
1/4 tsp. salt
1/4 tsp. ground cloves
1/2 tsp. cinnamon

In a mixing bowl, beat butter and sugar until fluffy;

1/2 cup softened butter or margarine
1 cup granulated sugar

Add 2 eggs and 1/2 tsp. vanilla and beat well.

Add dry ingredients and 1 cup of mashed ripe bananas.

Stir in 1/2 cup chopped walnuts.

On a parchment paper lined sheet tray, drop a teaspoon of dough 2 inches apart from each other. Pre-heat oven to 370 and bake for 10-12 minutes. Make approx. 50 cookies.

Remove cookies immediately from sheet tray and cool on a rack. Once cool; frost cookies with Banana Butter Frosting.

Frosting:

Beat 2 Tbsp. soft butter, 1/2 tsp. vanilla, 1/4 cup mashed bananas and 2 cups of sifted powder sugar. If too loose, add more powder sugar.