

# Banana Chocolate Maple Cookies



**DIFFICULTY**  
MEDIUM



**SERVES**  
12



**PREP TIME**  
40 MINUTES



**BAKE TIME**  
15 MINUTES

## Ingredients

2 cups plain flour  
½ tsp baking soda  
230g unsalted butter (room temperature)  
½ cup **Chelsea White Sugar**  
½ cup **Chelsea Soft Brown Sugar** (packed)  
½ cup **Chelsea Maple Syrup**  
1 tsp salt  
2 eggs (large)  
1 cup dark chocolate chopped  
1 cup banana chips

## Method

Preheat oven to 170°C.  
Whisk flour and baking soda in a bowl and set aside.  
In a mixer with a paddle attachment, combine butter, **Chelsea White Sugar**, **Chelsea Soft Brown Sugar** and **Chelsea Maple Syrup**.  
Beat on medium speed until light and fluffy.  
Reduce the speed and add the salt and eggs one at a time.  
Beat until well mixed, around 2 minutes.  
Add the flour mixture and beat until just combined.  
Stir in the dark chocolate and banana chips (reserving a few to decorate).  
Chill dough for at least 20 minutes.  
Line a tray with baking paper.  
Using a large ice cream scoop or spoon, drop golf ball sized balls of dough onto the tray leaving at least 5cm between each biscuit.  
Press 3 or 4 banana chips onto top of the dough, and a few pieces of chocolate.  
Bake around 15 minutes or until golden brown, but still soft in the center.  
Remove from the oven and let cool, then transfer to a wire rack to cool completely.



## Nutrition

Contains egg and dairy.

## Service

Store in an airtight container.

## Total Cost

Cost Per Portion \$0.68

Gross Profit 81%

GST 15%

Min. Selling Price (per portion) \$3.50

\*Cost based on average wholesale prices May 2019



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