





chunky peanut butter & banana cookies

Why didn't Elvis just sing it "Are You Hungry Tonight?" He was the King of the Kitchen and his deep love of fried peanut butter and banana sandwiches is legendary. In honor of Elvis, Chef Lisa created these moist and chunky peanut butter, banana and chocolate chip cookies. One bite and you too will be swiveling your hips and singing hunka hunk, burning love.

MAKES: 12-14 COOKIES

directions

- 1. Preheat oven to 350°F. Line 2 baking sheets with parchment paper.
- 2. Using an electric mixer, cream butter, brown sugar and sugar together on medium speed until light and fluffy. Add peanut butter, egg yolk, vanilla and mashed banana until well combined. On low speed add flour, baking soda, salt, chocolate chips and chopped peanuts, mixing just until flour disappears.
- 3. Drop dough by 1/4 cup at a time, 2 inches apart on to the prepared baking sheets. Bake for 14-15 minutes, or until the edges are golden brown. Remove from oven and allow to cool a few minutes before transferring cookies to a wire rack.

"Man, I was tame compared to what they do now. Are you kidding? I didn't do anything but just jiggle."

- ELVIS PRESLEY

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julie albert & lisa gnat







ingredients

½ cup butter, room temperature

- 1 cup brown sugar
- ½ cup sugar
- 6 tbsp chunky peanut butter
- 1 egg yolk
- 2 tsp vanilla extract
- 1 medium, ripe banana, about 1/3 cup mashed
- 2 cups flour
- 1/2 tsp baking soda
- 1/4 tsp kosher salt
- 11/2 cups semi sweet chocolate chips 1/2 cup chopped peanuts, unsalted

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