

Banana Spice Cookies

Taken from *Betty Crocker's New Good and Easy Cookbook*, 1962

These soft banana cookies were a favorite of mine back in the olden days for an after school snack. They are so fragrant, I could smell them baking, even from a few houses away, as I walked home from school. They are so good that you'll probably want to bake a double batch! -Mrs. Snively

Ingredients

½ c. butter, softened
1 c. brown sugar, packed
2 eggs
1 c. mashed banana (use very ripe bananas, the mushier the better!)
2 c. flour
2 t. baking powder
¼ t. baking soda
¼ t. salt (the recipe calls for salt, but I don't put it in)
½ t. cinnamon
¼ t. powdered cloves
½ c. coarsely chopped nuts (walnuts or pecans, whatever you have)
Powdered sugar for topping, if desired

Directions

Mix the butter, sugar, and eggs. Stir in bananas. Mix dry ingredients and stir in. Blend in nuts (omit nuts if you don't like nuts... double the nuts if you really like nuts). Chill the dough in the refrigerator about one hour. Preheat oven to 375 degrees. Drop rounded tablespoons of dough onto lightly greased (or parchment paper lined) baking sheet. Bake 8 to 10 minutes. After cookies have cooled on a rack, dust with powdered sugar shaken over them with a sieve. Makes about 3 dozen cookies.

