



Banana Chocolate Chip Cookies

Ingredients	Weights	Measures
Butter, softened	2 lb 4 oz	1 qt ½ c
Shortening	15 oz	2 ¼ c
Brown Sugar	4 lb	2 ¼ qt
Granulated Sugar	2 lb	1 qt ½ c
Eggs, large		9 (1 ¾ c)
Chiquita Banana Puree	6 lb	2 ½ qt
Vanilla		3 tbsp
Flour, all-purpose	5 lb 12 oz	1 gallon
		1 ¼ qt
Baking Soda		3 tbsp
Salt		2 tsp
Semi-Sweet Chocolate Pieces	3 lb 6 oz	2 qt 1 c
Walnuts, coarsely chopped	1 lb 2 oz	1 qt ½ c
Butter, softened	3 oz	1 c
Chiquita Banana Puree	1 lb 4 oz	2 c
Powdered Sugar	2 lb 3 oz	2 qt

Yield: 180 Servings

Method

Cream butter, shortening and sugars. Beat in eggs, puree and vanilla. Combine flour, baking soda and salt. Mix into butter mixture. Mix in chocolate pieces and walnuts. Portion onto greased baking sheets, spaced 2 inches apart, with #16 scoop. Bake in 375 degree oven 12 to 15 minutes until lightly browned. Cool on racks.

Icing

Cream butter; gradually beat in puree, then sugar. Beat until smooth. Spread top of each cookie with a generous 2 teaspoons icing.

