

Peanut Butter Banana Cookies

	Batch		10.00	
Ingredients	Finished Weight lbs.	Finished (%)	Batch Size lbs.	Batch Grams
Unsalted Butter	111.560	12.49	1.249	566.52
Light Brown Sugar	104.170	11.66	1.166	529.00
Granulated Sugar	106.260	11.90	1.190	539.61
Chiquita Banana Purée Extract	2.200	0.25	0.025	11.17
Whole Eggs	56.730	6.35	0.635	288.09
Creamy Peanut Butter	159.660	17.87	1.787	810.79
Chiquita Banana Purée	69.180	7.74	0.774	351.31
All Purpose Flour	249.760	27.96	2.796	1268.33
Baking Soda	2.250	0.25	0.025	11.43
Kosher Salt	2.540	0.28	0.028	12.90
Turbinado Sugar	28.920	3.24	0.324	146.86
Total:	893.23	100%	10.00	4536.00

To Prepare:

1. Cream butter and sugars in mixing bowl on medium speed, until light and fluffy.
2. Add eggs and banana purée extract. Mix well.
3. Add banana purée and peanut butter. Mix well.
4. Add flour, baking soda and salt until just combined.
5. Scoop 1 oz. of cookie dough and roll in turbinado sugar.
6. Preheat oven to 375°F.
7. Line baking sheets with parchment paper and place cookies 2 inches apart.
8. Bake for 10-12 minutes or until cookies are golden brown.
9. Remove from oven and place on cooling racks.



natural extracts

