



BANANA CREAM COOKIES

Soft banana cookies loaded with white chocolate and Nilla Wafers, finished with a banana cream glaze.

BAKE TIME	OVEN	COOKIE SIZE	YIELD
15-18 min	325-350°F	About 5 oz	24-28 XL

INGREDIENTS

FOR THE COOKIES

- 3 cups packed brown sugar
- 3/4 cup granulated sugar
- 1 cup melted butter
- 1 cup very ripe mashed bananas
- 5 large eggs
- 1 Tbsp vanilla extract
- 1 Tbsp banana extract
- 4 tsp baking soda
- 2 tsp salt
- 8-9 cups all-purpose flour, leveled (more if needed)
- 3 cups white chocolate chips
- 3-4 cups roughly chopped regular-size Nilla Wafers
- 24-28 mini Nilla Wafers for topping
- **Glaze:** 2 cups white chocolate chips
- **Glaze:** 1 cup heavy cream
- **Glaze:** 1 tsp banana extract

INSTRUCTIONS

1. Preheat the oven to **325-350°F**, depending on your altitude and oven. Line baking sheets with parchment paper.
2. In a large mixing bowl, cream the melted butter, mashed bananas, brown sugar, and granulated sugar until well combined.
3. Add the eggs, vanilla extract, and banana extract. Mix until fully incorporated, then mix in the baking soda and salt.
4. Gradually mix in 8 cups of flour. Add more as needed until the dough is thick and holds its shape. Banana moisture varies, so the exact amount may change from batch to batch.
5. Fold in the chopped Nilla Wafers and white chocolate chips.
6. For extra-large cookies, combine two level 4-tablespoon scoops of dough to make each cookie about **5 ounces**. Space the dough balls well apart on the prepared pans.
7. Bake for **15-18 minutes**, until the edges are lightly golden and the centers still look soft. Do not overbake. The cookies will continue setting as they cool.
8. Immediately press extra white chocolate chips and one mini Nilla Wafer into each top, if desired. Cool completely before glazing.

BANANA CREAM GLAZE

9. Place 2 cups white chocolate chips, 1 cup heavy cream, and 1 teaspoon banana extract in a microwave-safe bowl.
10. Microwave for 30 seconds, then stir thoroughly. Continue in 30-second increments, stirring after each one, until melted and smooth. Short intervals help keep white chocolate from overheating.
11. Drizzle over the cooled cookies. Let the glaze set before storing.

WENDY'S TIPS & NOTES

- **Altitude:** At over 4,000 feet, 325°F works well for Wendy's extra-large cookies. At lower elevations, 350°F may work better.
- **Test cookie:** Bake one cookie first. Watch for lightly golden edges and a soft center, then adjust the temperature or time for your oven.
- **Smaller cookies:** Portion about 2 ounces of dough and bake for 12-14 minutes. The recipe makes approximately 6 dozen smaller cookies.
- **Storage:** Once the glaze sets, freeze cookies in an airtight freezer-safe container. Separate layers with parchment if needed. Thaw at room temperature, or enjoy them slightly frozen.

WEIGHT MEASUREMENTS

- Brown sugar: **789 g**
- Eggs: **253 g**
- Granulated sugar: **189 g**
- All-purpose flour: **1,272-1,412 g**

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