

Foodnity Recipes

Banana Cream Pie Cookies

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cookie Dough

- [ ] 2 cups all-purpose flour
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt
- [ ] 1 cup unsalted butter, softened
- [ ] 3/4 cup granulated sugar
- [ ] 1/4 cup brown sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 ripe banana, mashed

Banana Cream Filling

- [ ] 1 cup heavy cream
- [ ] 2 tbsp powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 ripe banana, pureed
- [ ] 1 tsp lemon juice

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment.
2. In a bowl, whisk flour, baking soda, and salt; set aside.
3. Cream butter, granulated sugar, and brown sugar until light and fluffy; add vanilla and mashed banana, mixing gently.
4. Gradually add the dry ingredients, stirring just until combined. Chill the dough for 15 minutes.
5. Scoop rounded teaspoons onto the sheet, spacing 2 inches apart.
6. Bake 10-12 minutes until edges are golden; let cool on a rack.
7. While cookies cool, whip heavy cream with powdered sugar, vanilla, pureed banana, and lemon juice until soft peaks form.
8. Pipe a generous dollop of the banana cream onto the flat side of each cookie, then sandwich with another cookie.
9. Dust the tops with a light sift of powdered sugar before serving.

Nutrition per serving

210 kcal	3 g	28 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels sticky, add a tablespoon more flour.
- For extra banana flavor, fold in thin banana slices before baking.
- A quick chill helps the cookies keep their shape during bake.