

Foodnity Recipes

Banoffee Pie Cookies

Indulge in buttery cookies swirled with caramel and banana, echoing the beloved banoffee pie in every crumb.

15 min Prep time	**12 min** Cook time	**27 min** Total time
24 Servings	**Easy** Difficulty	**British** Cuisine

Ingredients

Cookie Dough

- [ ] 1 cup (225g) unsalted butter, softened
- [ ] 3/4 cup (150g) brown sugar
- [ ] 1/2 cup (100g) white sugar
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] 2 ripe bananas, mashed
- [ ] 2 tbsp lemon juice
- [ ] 2 cups (250g) all-purpose flour
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt

Caramel Swirl

- [ ] 1/2 cup (120ml) caramel sauce, store-bought or homemade
- [ ] 1 tbsp sea salt flakes (optional)

Optional Mix-ins

- [ ] 1/4 cup (45g) dark chocolate chips
- [ ] 1/4 cup (30g) chopped toasted walnuts

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper.
2. In a large bowl, cream together the softened butter, brown sugar, and white sugar until light and fluffy; this may take about 3 minutes.
3. Add the egg, vanilla, mashed bananas, and lemon juice; mix gently until just combined, being careful not to over-beat.
4. Sift in the flour, baking soda, and salt; fold in with a spatula until a soft dough forms. If using, fold in chocolate chips and nuts now.
5. Scoop tablespoon-sized mounds onto the prepared sheets, spacing about 2 inches apart.
6. Using the back of a spoon, create a small well in the center of each cookie and drizzle a teaspoon of caramel sauce, then swirl gently with a skewer.
7. Sprinkle a pinch of sea salt flakes over each if desired; this highlights the sweet caramel.
8. Bake for 12-15 minutes, until the edges are lightly golden while the centers still look soft.
9. Allow cookies to cool on the sheet for 5 minutes, then transfer to a wire rack to cool completely.

Nutrition per serving

210 kcal	2 g	32 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra caramel depth, brush a thin layer of caramel on the cookies right after baking.
- If the dough feels sticky, refrigerate for 10 minutes before scooping.
- These cookies keep best in a single layer; stacking can cause sogginess.