



Mocha Chocolate Streusel Cookies

The surprise ingredients are coffee grounds and bananas

Streusel

1/2 cup all-purpose flour
1/4 cup packed brown sugar
1/4 teaspoon salt
3 Tablespoons unsalted butter, melted
1/3 cup chopped walnuts

Cookies

1-1/2 cups all-purpose flour
1/4 cup unsweetened cocoa powder
1 teaspoon baking powder
1/4 teaspoon baking soda
3/4 teaspoon salt
4 ounces unsweetened chocolate, chopped
4 Tablespoons unsalted butter
1 cup granulated sugar for the dough and 1/3 to 1/2 cup for rolling
3/4 cup mashed ripe bananas (about 2 bananas)

- 1 Tablespoon vanilla extract
- 1 Tablespoon used finely ground coffee, (medium roast)
- 4 ounces mini semi-sweet chocolate chips
- 1/3 to 1/2 cup granulated sugar

Streusel:

1. Adjust oven rack to middle position and heat oven to 350 degrees F.
2. Whisk flour, sugar, and salt in medium sized bowl. Add melted butter and stir until flour is evenly moistened. Add walnuts; mix until dough is texture of coarse meal with pea size clumps. Set aside.

Cookies:

1. Whisk flour, cocoa, baking powder, baking soda, and salt together in a bowl. Microwave 4 ounces chocolate and butter in large bowl at 50 percent power, stirring occasionally, until melted, 2 to 4 minutes.
2. Whisk 1 cup sugar, mashed bananas, vanilla, and coffee grounds, into cocoa mixture until uniform. Stir in mini chocolate chips. Set dough aside for 10 minutes.
3. Spread remaining 1/3 cup granulated sugar in shallow dish. Working with 3 scant Tablespoons of dough at a time, roll into balls, dropping a few balls at a time directly into granulated sugar and rolling to coat. Space dough balls evenly on 2 parchment paper-lined baking sheet (about 8 balls per sheet)
4. Using bottom of dry measuring cup or drinking glass, flatten dough balls into 2-1/4-inch-wide disks and top each cookie with about 1 Tablespoon streusel. (If cookie dough sticks to bottom of measuring cup, dip in sugar before continuing to press)
5. Bake 1 sheet at a time, until cookies are puffed, edges are just set, and streusel is light golden, 14 to 18 minutes, rotate sheet halfway through baking. Let cookies cool completely on a sheet before serving.

Recipe Inspired by: America's Test Kitchen, *The New Cookie*, p. 383 – Chocolate Banana Streusel Cookies.

About the Recipe: Just imagine that those two over-ripe bananas could make the most delicious chocolate cookies. It's true! These delicious, full-of-chocolate cookies are topped with crunchy buttery streusel and have soft tender centers surrounded with crunchy edges. The surprises are that the mocha flavoring comes from your own favorite coffee grounds, left over from breakfast, and mashed ripe bananas that seem to disappear but make the cookies moist. It's a major yum for your tum!