

Loaded Banana-Walnut Oatmeal Cookies with Chocolate, Craisins & Raisins

Prep: 25 min + chill | Cook: 17-21 min | Makes: 5-6 chunky + 10-12 crisp

One loaded banana-oatmeal dough baked two ways: thin and crisp from a chilled log for Pedro, or oversized and softly chewy as chunky drop cookies for Matty.

Ingredients

For the cookie dough

- ½ cup unsalted butter
- 1¼ cups all-purpose flour
- 1½ cups old-fashioned rolled oats
- 1½ teaspoons baking powder
- ½ teaspoon ground cinnamon
- ½ teaspoon kosher salt
- ¾ cup packed dark brown sugar
- ½ cup mashed very ripe banana, about 1 large banana
- 1 large egg yolk
- 1½ teaspoons vanilla extract

For all the good stuff

- 1 cup chopped walnuts
- ¾ cup semisweet chocolate chips or chunks, plus more for the tops
- ⅓ cup raisins
- ⅓ cup dried cranberries, such as Craisins

To finish

- Flaky sea salt

Method

1. Heat the oven to 350°F and line two baking sheets with parchment paper. Spread the walnuts on one prepared sheet and toast for 6 to 8 minutes, until fragrant and lightly golden. Transfer them to a plate to cool.
2. Melt the butter in a light-colored saucepan over medium heat. Continue cooking and swirling frequently as it foams and the milk solids turn golden brown. As soon as it smells rich and nutty, pour the browned butter into a large mixing bowl and let it cool for about 15 minutes.
3. In a separate bowl, whisk together the flour, rolled oats, baking powder, cinnamon, and kosher salt.

4. Add the dark brown sugar to the cooled browned butter and whisk until combined. Add the mashed banana, egg yolk, and vanilla, then whisk until smooth.
5. Fold the dry ingredients into the banana mixture just until no streaks of flour remain. Fold in the toasted walnuts, chocolate, raisins, and dried cranberries.
6. Divide the dough in half. Cover the half for Matty's chunky drop cookies and refrigerate it for at least 1 hour, or up to overnight.
7. For Pedro's crisp slice-and-bake cookies, tightly shape the other half into a log about 2 inches in diameter. Wrap it and chill until very firm, at least 1 hour. Slice into rounds about $\frac{1}{3}$ inch thick and arrange them 2 inches apart on a parchment-lined baking sheet.
8. Bake Pedro's cookies for 15 to 19 minutes, rotating the sheet halfway through, until they are deeply golden at the edges and across the tops. Sprinkle with flaky sea salt and cool completely on a wire rack; they become crisper as they cool.
9. For Matty's chunky drop cookies, scoop about $\frac{1}{3}$ cup of chilled dough for each cookie. Gently compress each portion into a tall, rough mound; do not flatten. Arrange them with plenty of room between them, then press a few extra chocolate pieces and walnut pieces into the tops.
10. Bake Matty's cookies for 17 to 21 minutes, rotating the sheet halfway through, until the edges and tops are golden but the centers still look slightly soft. Immediately sprinkle with flaky sea salt, then leave them on the baking sheet for 15 minutes to finish setting before transferring them to a cooling rack.

Kitchen notes

Pedro's thinner rounds should bake until deeply golden and cool completely for their crisp finish. Pull Matty's big cookies while the centers still look a little underbaked so they stay thick, soft, and chewy. Shower both with flaky sea salt while warm.