



# Chiquita Chippers

Ingredients	Grams
Butter	½ c
Margarine	4 tbsp
Brown Sugar	¼ c
Egg	1
<b>Chiquita Banana Puree</b>	1 c
Vanilla	1 tsp
Flour	2 ½ c
Baking Soda	1 tsp
Salt	¼ tsp
Semi-Sweet Chocolate	½ c
Walnuts	½ c
Sugar	½ c
<b><u>Chipper Icing</u></b>	
Butter	1 tbsp
<b>Chiquita Banana Puree</b>	¼ c
Powdered Sugar	½ c

## **Method**

Preheat oven to 350. Mix butter, margarine and sugars; beat in eggs, Chiquita Banana Puree, then vanilla. Separately combine flour, baking soda and salt. Mix into butter mixture. Mix in chocolate and walnuts. With a scoop, place portions 3" apart on a well greased cookie sheet. Bake at 350 for 15 minutes. Cool on a rack

## **Chipper Icing**

Combine ingredients and mix with an electric mixer until well blended. Spread on chippers with the back of a spoon.

