

Apple Banana Cookies

eatrealfoodacademy.com



Prep Time: 10 minutes

Cook Time: 18 minutes

Serves: 26

Ingredients:

- 1 c raw almonds
- 1 c macadamia nuts
- 1 c chopped red apples, skin on
- 1 banana
- 1 c shredded coconut, unsweetened
- 2 Tbsp ground cinnamon
- 2 tsp vanilla
- 2 tsp coconut oil, melted
- 3 eggs

Preparation:

1. Preheat oven to 350 F.
2. Place almonds and macadamia nuts in food processor and pulse until ground into consistency of flour. Place in mixing bowl.
3. Add apples and banana to food processor and mix well. Transfer to mixing bowl with nuts.
4. Add remaining ingredients and mix well using hand mixer (or elbow grease!).
5. Spoon onto parchment lined cookie sheet and flatten with back side of a fork.
6. Bake 15-20 minutes or until lightly brown.