



✂ Snack ⏱ 30 min

## Leftover vegan Chiquita banana bread cookies

Don't throw away your over ripped Chiquita bananas! These leftover vegan Chiquita banana bread cookies are a fun twist on your favorite banana bread.

13 servings

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Preheat oven to 347 °F.

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Mash one Chiquita banana in a bowl.

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Add all the ingredients with the Chiquita banana and mix together until well combined. Set the mixture aside for approx. 10 minutes, so the flax seed can “gel” into the

### INGREDIENTS FOR 2 PERSONS

2 Chiquita bananas  
almond flour  
almond butter  
1 tbsp. wheat flour  
of walnuts  
3 tbsp. ground flax seed  
cinnamon  
baking soda  
2 tsp of honey  
Pinch of salt

### NUTRITIONAL VALUES PER PERSON

362 Calories  
26,2 g Fat  
2,2 g Saturates  
19,1 g Carbohydrate  
13,3 g Sugars  
5,9 g Fiber  
9,8 g Protein  
0,2 g Salt

batter.

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Drop the cookie dough with a tablespoon on a baking sheet that has been lined with parchment paper.

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Bake for 10 minutes.

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Slice the other Chiquita banana and add one piece per cookie.

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Let the cookies cool down.