

# Clean Banana Cookies



**PREP TIME:**  
5 MINUTES

**COOK TIME:**  
12-15 MINUTES

**TOTAL TIME:**  
20 MINUTES

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Recipe type: Gluten Free / Dairy Free / Vegan

Yield: 10-12 Cookies

## Ingredients:

- 1 Very Ripe Banana (it's ok to use the brown parts)
- 1 ½ Cups Super Fine Almond Flour (Note: may need 2 – 4 TBSP more)
- **Optional for Sweeter Cookie:** 2 TBSP Monk Fruit Sugar (I used Swerve brand)
- ½ Teaspoon Pure Vanilla Extract
- 1 Teaspoon Cinnamon
- Pinch of Fine Himalayan Sea Salt
- **Optional:** 1 TBSP Dairy Free Mini Chocolate Chips (*I used Enjoy Life Brand*)

**Note:** This recipe makes 6 plain cookies and 6 chocolate chip cookies.

## Instructions:

1. Preheat oven to 350 degrees.
2. In a mini food processor, add the banana. Blend until completely smooth. No lumps!
3. Add the 1 ½ cups almond flour, monk fruit sugar, vanilla, cinnamon, pinch of salt.
4. Blend until combined. When touching dough, it should not be sticking to skin. If so, add more flour 1 TBSP at a time.
5. Line cookie sheet with unbleached parchment paper. For the first 6 cookies, form into ball and flatten until about 3/8 inch thick.
6. **Optional:** For the remaining dough, add 1 TBSP of mini chocolate chips. Then form into ball and flatten until about 3/8 inch thick.
7. Bake 12-15 minutes – watch closely since all ovens slightly vary. Remove from oven when edges start to brown. Store in sealed container. If last more than 2 days, keep in fridge or freezer.
8. **Nut Free Modifications:** In place of almond flour use the following: ½ Cup Coconut Flour | ½ Cup Cassava Flour | ½ cup White Rice Flour. **2-3 bananas** for correct texture. Also recommend using regular sized food processor for these.

**\*Try and use all organic ingredients if possible.**

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