



BANANA COOKIES



1 In the food processor K55 **blend** almonds, raisins and dates using **"pulse function"** at **"speed 10"** for a few seconds leaving it chunky.

Remove from the bowl and set aside.



2 In the food processor K55 **blend** the banana pulp with the cinnamon using **"pulse function"** at **"speed 10"** until smooth.



Now **add** to banana mixture:

- Almond mixture **1**
- Oat flakes
- Coconut flakes

Mix on **"speed 1"** until homogenous.

 *Do not overmix.*



Portion with the ice-cream scooper.

Cover the balls with the coconut-oat flakes-mixture.

→ Flatten the balls.



Cook in the SkyLine Premium^S oven.



How to **portion**:
8 cookies per package.



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