

Almond Banana Cookies

3/4 cup almonds

Put into food processor
and chop until little bits
(or use almond butter

Add:

1/4 cup canola oil

1/2 cup sugar

1 banana

2 teaspoons vanilla extract

Blend until smooth in
food processor

Add:

1 1/2 cups white wheat flour (or 2 cups freshly ground Einkorn whole wheat flour)

1 Tablespoon egg replacer powder

2 teaspoons baking powder

1/2 teaspoon baking soda

1/2 teaspoon guar gum (only if you're using Einkorn flour)

1/2 teaspoon salt

Blend until combined

With water on your hands, roll dough into balls, rinsing dough from hands every 3-4 cookies. Push 5 chocolate chips into the top of each cookie. Place on a parchment paper lined cookie sheet.

Bake at 350 for 7 minutes.

