

# Almond Banana Cookies with Walnuts and Raisins



## Ingredients:

- 2 flax eggs (2 Tablespoons ground flaxseed + 5 Tablespoons water)
- 2 ripe bananas
- 1/2 cup almond butter
- 1/4 cup melted coconut oil
- 1 cup almond flour
- 1 cup rolled oats
- 1 teaspoon vanilla extract
- 1/2 teaspoon cinnamon
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 cup walnuts
- 1/2 cup raisins

## Methods:

1. Preheat the oven to 350 degrees.
2. In a small bowl, mix ground flaxseed and water. Set aside for about 5 minutes to let the flax seeds soak up the moisture.
3. In a large mixing bowl, mash the bananas. Add the coconut oil and almond butter, stir to combine. Add the remaining ingredients (excluding walnuts and dried fruit) and mix well. Add the walnuts and dried fruit, stir to evenly distribute.
4. Spoon the cookie batter onto a parchment-lined baking sheet, aiming for even-sized cookies (approximately 15).
5. Bake in the oven for about 20 minutes or until slightly golden brown.
6. Let the cookies rest on the baking sheet for a few minutes to allow them to harden a bit. Transfer to a wire rack and let them cool completely. Store them in an airtight container for a few days.