

Banana nut cookies

What works in banana bread tastes even better in cookies! Winter walnuts and crunchy banana chips give the cookies extra crunch.

Zutaten
10 Portionen

180 g Walnuts, chopped
100 g Banana chips, chopped
120 g Banana, ripe
230 g Flour
1 TL Baking powder
1 Pinch Byodo sea salt
125 ml Byodo Baking Oil Classic
210 g Brown sugar
1 Egg
1 Egg yolk
10 g Vanilla sugar
2 EL Milk or milk alternative

Zubereitung

Beat the egg and egg yolk with the brown sugar, salt and vanilla sugar until frothy. Mash the banana, mix in the oil and finally fold in the remaining ingredients. Shape the homogeneous dough into approx. 4 cm thick rolls and freeze them wrapped in cling film for at least 12 hours. Before baking, cut the cookies into 2 cm thick slices and place on a baking tray lined with baking paper. Bake at 180 °C

for approx. 12-14 minutes.