

# Banana Coconut Cookies

(yields 10-12 cookies)



- 1 ripe banana

Dry ingredients:

- 1 cup shredded coconut
- 1/4 cup tapioca flour
- 2 tablespoons of collagen
- Pinch of salt

Wet ingredients:

- 1/4 cup coconut milk
- 1/4 cup maple syrup
- 1 tsp pure vanilla extract

## Instructions:

1. Preheat oven to 180C.
2. In a small-medium mixing bowl, mash the banana. Add in the other wet ingredients (coconut milk, maple syrup, vanilla).
3. In a separate large mixing bowl, whisk together the dry ingredients (coconut, tapioca flour, collagen, salt).
4. Add the wet mixture to the dry and mix until combined.
5. Drop by heaping tablespoons onto a parchment lined baking sheet. Transfer cookies on bottom parchment paper to a large baking sheet.
6. Bake for 15 minutes or until edges are brown and a bit crispy.
7. Allow cookies to cool before eating. (The saddest part of the instructions, I know.)

**Chag sameach and B'taavon!**  
**Mindy**