

# Quinoa Coconut Banana Cookies



*Gluten-Free!*

Yields 30 – 35 small cookies

**Dry Ingredients** – quinoa flakes, brown rice flour, unsweetened coconut, semi sweet chocolate chips, cinnamon, baking soda, sea salt

**Ingredients to add to jar:**

4 - 5 frozen and defrosted bananas  
1/2 cup coconut oil, melted  
1/2 cup 100 % maple syrup  
1 tsp vanilla extract

Combine wet ingredients. Add jar ingredients and stir. Place flattened spoonfuls onto parchment paper and bake at 350F for 20 – 30 minutes until browned.

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