

# BANANA CAROB MARBLE BONES



## INGREDIENTS

1 OVER-RIPE BANANA  
2 LARGE EGGS  
3 TBSP. HONEY  
3 TABLESPOONS COCONUT OIL  
1/2 TSP. CINNAMON  
1/2 TSP. BAKING POWDER  
1 1/2 C. + 1/4 C. OAT FLOUR  
1/4 C. CAROB POWDER



## HOW WE DO IT:

PREHEAT OVEN TO 350F AND LINE A BAKING SHEET WITH PARCHMENT.

IN A MEDIUM BOWL, MASH BANANA. BEAT TOGETHER WITH EGGS, COCONUT OIL, HONEY, CINNAMON & BAKING POWDER. STIR IN 1 1/4 C. OAT FLOUR.

DIVIDE DOUGH INTO TWO PORTIONS, APPROXIMATELY 1 CUP EACH. TO THE FIRST PORTION ADD 1/4 C. OAT FLOUR. TO THE SECOND PORTION, ADD 1/4 C. CAROB POWDER. BOTH SHOULD FORM A STIFF, NON STICKY DOUGH.

SPLIT THE BANANA AND THE CAROB DOUGHS INTO 5 SMALLER BALLS EACH. STICK THE DOUGH BALLS TOGETHER, ALTERNATING COLOURS, TO FORM A LARGER, MARBLED DOUGH BALL. BETWEEN TWO LAYERS OF PLASTIC WRAP, ROLL OUT DOUGH TO APPROXIMATELY 1/4" THICK, WORKING IT AS LITTLE AS POSSIBLE. (THE MORE YOU KNEAD AND WORK THE DOUGH, THE LESS MARBLED IT WILL LOOK.) CUT INTO BONES (OR ANY OTHER SHAPE).

LAY OUT COOKIES ON YOUR BAKING SHEET. SINCE THEY DO NOT SPREAD MUCH, YOU CAN PLACE THEM FAIRLY CLOSE TOGETHER. BAKE FOR 10 MINUTES, THEN FLIP AND BAKE 10 MINUTES LONGER. FOR A CRUNCHIER COOKIE, REDUCE HEAT TO 150F AND BAKE FOR 3 - 4 HOURS, UNTIL CRISP ALL THE WAY THROUGH.

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