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## Banana Bread Biscotti

Makes 20 biscuits

### Ingredients

- 1 cup Gluten free flour
- 1 cup Almond meal
- ¼ tsp salt
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- ½ cup coconut sugar
- ½ cup mashed banana
- 1 large egg
- 4 tbs coconut oil
- 1 tsp pure vanilla extract
- ½ cup almonds (or walnuts)  
chopped and toasted



### Directions

1. Preheat oven to 180 degrees C.
2. Line a baking sheet with baking paper.
3. In a large mixing bowl, mix together flour, sugar, baking powder and salt. Set aside.
4. In a separate bowl, mix together the mashed banana, egg, coconut oil and vanilla until smooth. Mix into the dry ingredients with 1/3 cup of the toasted nuts. Stir until combined. The dough will be a bit sticky but able to work with, if not add more flour.
5. Scrap out dough into the lined baking sheet and divide the dough in half. Form 2 2 and 1/2 inch wide and ½ inch thick logs. Sprinkle with remaining nuts, score the logs diagonally.
6. Bake for 25-30 minutes or until dough is firm but gives slightly when pressed.
7. Let logs cool for 15 mins reduce the oven to 60 degrees C.
8. Using a serrated knife, cut each log into ½ inch thick slices, place slices cut side up on a sheet. Bake for 20 to 30 more minutes until crunchy and dry, let cool completely on rack.
9. Variations – add cocoa nibs or dip finished biscotti into melted dark chocolate.
10. Use variations of flours – most will work

Recipe adapted from savoring italy.