



Mix : Choco-banana cookies

Gluten-free, dairy-free (casein-free) and hypotoxic
By: Cuisine l'Angélique



YIELD : APPROX. 24 COOKIES

INGREDIENTS

- 1 box of [Cuisine L'Angélique Cookie Mix](#)
- 1 large egg
- 2 ripe bananas
- 125 ml (1/2 cup) light olive oil
- 125 ml (1/2 cup) chocolate chips
- 5 ml (1 tsp) vanilla extract

PREPARATION

1. Preheat the oven to 350 °F (180° C).
2. Mash the bananas and then mix with the egg, oil and vanilla.
3. In a bowl, combine cookie mix, chocolate chips and banana mixture.
4. Stir well with a wooden spoon.
5. Refrigerate for a minimum of 20 minutes.
6. Spoon onto a baking sheet lined with parchment paper.
7. Lightly press cookies with a wet fork.
8. Bake on top rack for 12 to 15 minutes until golden brown. Cooking time may vary from oven to oven.
9. When out of the oven, wait 2 minutes before gently removing the cookies with a spatula.
10. Allow to cool on a wire rack.



TIP

See the product sheet of this mix to see [nutritional values and ingredients](#).