

Banana Buckwheat Cookies

by Anand Lila devi dasi



*"Krishna is very kind.
Therefore, He has given us
his remnants of food stuff"*

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Ingredients

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| Melted butter..... | 1/2 C |
| Sugar..... | 1/2 C |
| Banana, peeled and finely chopped..... | 3/4 C |
| Buckwheat flour (kuttu atta)..... | 2 C |
| Some extra sugar..... | (optional) |

Preparation :

- 1) In a mixing bowl, cream butter and sugar until light and fluffy. Add the chopped bananas and stir to mix with the butter sugar mixture. Add the buckwheat flour and combine all the ingredients well.
- 2) Divide the mixture in 12 equal parts. Make balls of each part and slightly flatten them by pressing in between your two palms, place them on a greased baking sheet. Bake in a preheated oven at 350 F/180 C for 15-20 minutes.
- 3) If desired, while the cookies are still warm, roll the top of the cookies in sugar. Cool on wire racks.

Yield: 12 cookies