



# Ingredients

- 125g butter, chopped, at room temperature
- 60ml (1/4 cup) honey, plus 1 tbsp, extra
- 1 tsp vanilla essence
- 1 egg
- 1 large ripe banana, well mashed
- 225g (1 1/2 cups) plain flour
- 60ml (1/4 cup) milk
- 160g spreadable cream cheese
- 20g (1/3 cup) flaked coconut, toasted
- Coles Pistachios, finely chopped, to serve (optional)



# Directions

## Step 1

- Preheat oven to 180C/160C fan forced.
- Line 2 large baking trays with baking paper.
- Use electric beaters to beat the butter, honey and vanilla in a bowl until pale and creamy.
- Add the egg and beat to combine.
- Beat in the banana (the mixture will appear slightly curdled, but that is okay).

## No-sugar banana honey biscuits

### Step 2

- Gradually fold in the flour and milk, in alternating batches, until the mixture is smooth and combined.
- Drop level tablespoons of the mixture onto the trays, allowing room for spreading.
- Bake for 15 minutes or until springy to touch and light golden. Transfer to a wire rack to cool completely.

### Step 3

- Stir the cream cheese and extra honey in a small bowl until combined.
- Spread over the cooled cookies.
- Sprinkle with coconut and pistachios, if you like.

