

Chocolate Banana Crackers



Who doesn't love a good treat every now and again? These crackers will hit the spot. When I'm craving something sweet, or chocolate... this is my go-to secret stash that I hide for just myself. Cause it's just that good.

Ingredients:

- 12 bananas (mashed well – I whipped mine in the food processor)
- 1/2 cup cacao (I added it to food processor with the last batch of whipped bananas)
- 1 tsp vanilla
- 1 cup slivered almonds
- 3 cups shredded coconut
- 1/2 cup sesame seeds

Directions:

Mix all ingredients in large bowl.

Spread mixture into dehydrator trays (this recipe filled 3 of my trays) about 1/4" thick.

Take a pizza cutter and create a checkered pattern so it's easier to break apart your crackers when they are done (if you choose).

Dehydrate at 115 overnight (12 hours). Flip and dehydrate another 6-10 hours (until the center isn't mushy).

Break into pieces while it's still warm (less crumbs).

Store in airtight container for months.

Eat in moderation. Hahaha. Although I feel like I could eat the entire batch in one sitting!!!