

# Banana Peel Biscuits

This recipe was submitted by our Eurest colleagues in Portugal and makes excellent use of banana peel, something that we all throw away without ever thinking we might be able to turn them into something delicious. Banana skins are full of nutrients, including the important vitamins B6 and B12.



## Ingredients

- 400g banana peel
- 2 eggs
- 150g sugar
- 150g margarine or butter
- 400g flour



## Method

- Preheat the oven to 150°C.
- Place water in a saucepan, add banana peels, bring to a steady simmer and cook for 15 minutes.
- When the peel is cooked, drain the water and blend the peel in a food processor.
- Add flour, sugar, eggs and margarine. Mix until a homogeneous dough is obtained.
- Shape the biscuits and place a banana wheel on top.
- Brush with egg yolk.
- On a tray lined with baking paper, bake the biscuits for 15 minutes until golden brown.