

# Peanut Butter And Banana Graham Crackers



Looking for an afternoon snack that's both healthy and satisfying? Our Peanut Butter and Banana Graham Crackers are the perfect protein-packed combo. This cookie-like snack tastes similar to Larabars. Simply form chilled dough into slices and let dry using your NESCO Dehydrator. For an extra hint of sweetness, use overripe bananas.

## Your Key Ingredients:

[NESCO Dehydrator](#)

[NESCO Fruit Roll Sheets](#)

## Grocery Ingredients:

3 ripe bananas, sliced

1/2 cup creamy peanut butter

2  $\frac{1}{2}$  cups graham cracker crumbs  
1 cup peanuts, ground  
1/2 tsp cinnamon

**Instructions:**

1. In a large bowl, mash bananas and blend in peanut butter.
2. Add graham cracker crumbs, ground peanuts, and cinnamon. Mix until well blended.
3. Place dough on a large sheet of waxed paper and shape into a long rectangle.
4. Place a top layer of waxed paper on dough and chill 4 to 6 hours or overnight.
5. With a spatula or butter knife, slice dough into desired slices. Place on **NESCO® Fruit Roll Sheets** positioned on **NESCO® Dehydrator** trays. Dry at 145° F for 6 to 8 hours or until firm. These are soft like cookies.



