

Almond butter, banana & date sandwich

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Love sweet sandwiches? Treat yourself to this almond butter, banana & date open sandwich.

Ingredients

- 1-2 slices gluten-free bread
- 1 heaped tbsp almond butter
- 1/3 [banana](#) (sliced)
- 1 medjool [date](#)
- ½ tsp cinnamon

Method

Spread on the almond butter and top with sliced banana. Cut up the medjool date and place on top. Sprinkle with cinnamon.

Either place extra piece of bread on top to make a sandwich or enjoy the slice on its own.

Recipe from Kate Bradley; Photo credit Elisa Watson.

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