

Banana and Oat Cookies

10 minutes preparation

20-25 minutes to cook

Serves 4



INGREDIENTS

- 2 medium sized ripe bananas - peeled
- 200g porridge oats
- 4 tbsps honey
- 2 tbsps coconut oil either soft or melted
- 40g chocolate chips

METHOD



1. Preheat your oven to 170c/Gas mark 3
2. Place the banana in a medium sized bowl and mash it with a fork.
3. Add the oats, honey and coconut oil and give everything a good stir until combined.
4. Leave to rest for 10 minutes, this allows the oats to absorb the moisture from the other ingredients.
5. After the 10 minutes, add in the chocolate chips or sultanas (keep a few back to sprinkle onto the cookies once they're cooked).
6. Stir to mix together. Take a tbsp of the cookie mixture in your hand, roll into a ball and then squash to flatten into a thick disk, approx 1 cm thick.
7. Place on a lined or greased baking tray and repeat until all the mixture is used.
8. Place in the oven and cook for 15 minutes.
9. Take out of the oven, sprinkle with the reserved chocolate chips and leave to cool.



For the chocolate chips you could use any Easter egg leftovers

For a healthier option, substitute sultanas, raisins or banana chips instead of chocolate chips