



## OUR RECIPE

# Banana & Oat Cookies

Serves 8

## INGREDIENTS

- 3 ripe bananas
- 80ml coconut oil
- 160g oats
- 80g chocolate chips
- 5ml vanilla extract



### TOP TIPS

Why not swap out the chocolate chips for your favourite dried fruits. Delicious!

## METHOD

1. Preheat oven to 180°C fan/gas 4.
2. Peel and mash the bananas in a medium sized mixing bowl. Add the coconut oil, oats, vanilla extract and either the chocolate chips or dried fruit. Stir together until they are combined.
3. Wash your hands then use the mixture to hand make evenly sized round cookie balls. Place at least 5cm apart onto a lined baking sheet.
4. Gently press down on each ball so that it flattens into a biscuit shape.
5. Bake 10–20 minutes or until lightly brown.

**Serving Suggestion - serve straight from the oven for a wonderful gooey texture.**

