

Banana and oat cookies

Ingredients

100g porridge oats
40g dates, finely chopped
70g ground almonds
80g desiccated coconut
½ tsp baking powder
2 large ripe banana
75g melted butter



Method

1. Preheat the oven to 180C/ Fan 160C. Line two baking tray with baking paper.
2. Mash the bananas and melted butter together.
3. Tip the oats, dates, almonds, coconut and baking powder in a bowl and mix
4. Combine the wet and dry ingredients together.
5. Scoop up dessert spoons of the mixture in your hands, roll into a ball then flatten out into biscuits about 4cm diameter.
6. Ask an adult to help place the trays in the oven and bake for 15-20 minutes until golden.
7. Leave to cool for a few minutes then transfer to a cooling rack.
8. Can be frozen in an airtight container for up to one month.