

RASPBERRY BANANA COOKIES



Ingredients:

40g (1/4 cup) Sultanas / Raisins



2 Ripe bananas



95g 1 cup Oats



1/4 tsp Cinnamon



100g 1 cup Frozen raspberries



Some boiling water



CAUTION ADULT SUPPORT REQUIRED

Method:

1. Pre heat oven to 180C / 350F / Gas Mark 4



2. Add sultanas into a bowl and soak in boiling water-
CAUTION ADULT SUPPORT REQUIRED



3. Mash the bananas to a puree consistency.



4. Add the oats & cinnamon and stir through.



5. Add the raspberries and stir until the raspberries have broken down and incorporated into the mixture.



6. Drain the sultanas and add to the mixture.



7. Form tablespoon sized balls (add more oats if you need to make the mixture firmer) and place on a greased or lined baking tray.



8. Flatten the balls to form cookie shapes.



9. Cook for approx. 15 mins.



10. Allow to cool on a cooling rack



Hi all, I hope you are keeping well and enjoying these recipes. I love when baking treats if I can add fruit. This means that they are not only a tasty, delicious treat but can count towards my five a day. Good enough reason to have seconds!

Avril xx