

CHOC BANANA COOKIES



8

Serves
(8 cookies)

\$0.42

Cost per
serve

20
MIN

Total prep
& cooking time



WHY WE LOVE THIS RECIPE

Each cookie has 40% less sugar than regular choc chip cookies and is full of fibre!



FOOD WASTE TIP

Peel brown bananas and freeze in a zip-lock bag to use later.

INGREDIENTS



2 ripe bananas



1 cup oats



1/3 cup dark
chocolate pieces

OPTIONAL ADD INS

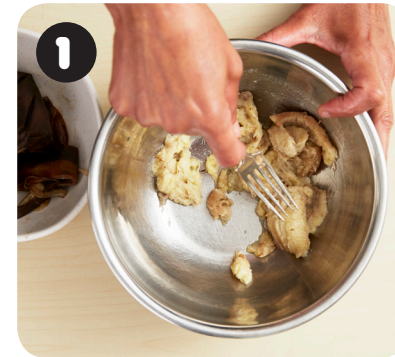
1/2 tsp. cinnamon

1/4 cup walnuts or raisins

or add a small dollop of peanut butter on top of each cookie before baking.

Recipe by: Cassie Winter

STEPS



Preheat oven to 180°C. Line a baking tray with baking paper. Mash the bananas in a bowl with a fork.



Add the oats, dark chocolate pieces and any optional add ins.



Mix together well with a fork or wooden spoon.



Using a tablespoon, take some of the mixture and roll it into a ball. Place it on to the lined baking tray, and flatten with your hand to make a cookie.



Place the baking tray in the oven and bake for 10 minutes. Transfer cookies onto wooden board or plate with spatula to cool.

