Cavalry Primary School

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Cookery Club

**Recipe Card**

**Healthy oatmeal & raisin cookies**

Ingredients

* 3 bananas
* 150g rolled oats
* 2 tbsp raisins

Method

1. Grind the oats for a few seconds to make an oat powder. It doesn’t have to be fine, they just need to be broken up a bit.
2. Peel the bananas and then mash them.
3. Mix everything together until combined.
4. Spoon onto a non stick sheet and spread out to make a cookie biscuit shape. The mixture makes 12 normal sized cookies or 6 large.
5. Bake for 15-20 mins until golden at 350°F / 180 °C.
6. If you want a chewier biscuit take out of the oven as they start to get some colour. For a crunchier biscuit leave until they are golden brown.
7. As they have fresh banana they will go off quickly so it’s best to eat straight away. They can be stored for a few days in the fridge but the cookies will lose their crunch.

Week 2