



## Banana, Oat & Dark Chocolate Chip Cookies

Sarah's Servings: 18 Sarah's skill: Easy, Baking time: 15 minutes

### Ingredients

120g Soft unsalted butter  
75g Light brown sugar  
50g Demerara sugar  
100g Mashed banana  
125g Plain flour  
1/2 tsp Bicarbonate of soda  
175g Rolled oats  
150g Dark chocolate chips

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### Method

- Put the butter, light brown sugar and demerara sugar into the bowl of a stand mixer and cream together.
- Add the mashed banana and mix again.
- Then add the flour, bicarbonate of soda, rolled oats and chocolate chips, then mix again.
- Put the mixture in the fridge for at least an hour.
- When you are ready to bake the cookies pre-heat the oven to 180 degrees centigrade (160 fan) and line 2 baking trays with baking parchment.
- Roll the dough into walnut sized balls and place on the baking trays. You will need to do a few batches.
- Bake in the oven for 15 minutes.
- Leave to cool and set on the trays before transferring to a cooling rack.
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