

Oaty Banana choc chip cookies

INGREDIENTS

You need just three ingredients to make this easy treat. Take a screenshot of the ingredients before heading to the shops.

2 large ripe bananas
150g Scottish porridge oats
100g milk chocolate chips

Makes 16

Mash 2 large ripe bananas in a mixing bowl with a fork until quite smooth. Mix in 150g oats until well coated in the banana, then fold through 100g milk chocolate chips.



Use a tablespoon to scoop out 16 balls of dough. Dollop onto a large baking tray lined with baking paper, leaving a gap between each cookie as they will spread slightly when baked. Gently press down and pat the cookies into a rough round shape.



Bake at gas 5, 190°C, fan 170°C for 18 mins or until just crisp and golden. The cookies should still be slightly soft and chewy in the middle.



Allow to cool before serving. The baked cookies will keep for up to 2 days stored in an airtight container.

