

Banana Chocolate Chip Cookies

Preparation time:
15 minutes

Cooking time:
20 minutes

Total time:

35 minutes

Makes:
30-32 cookies

Ingredients

- 2 Bananas
- 175g unsalted butter, cut into pieces
- 175g Demerara Cane Sugar
- 2 medium eggs, beaten
- 175g plain flour
- ½ tsp baking powder
- 100g Jumbo Oats
- 2 x 100g bars Chocolate, broken into 1cm chunks

Method

1. Preheat the oven to 180°C, gas mark 4. Lightly grease or line 2 large baking sheets. Peel the bananas and slice. Place in a food processor with the butter, sugar and eggs and process until smooth. Add the flour, baking powder and oats and blend until well combined. Transfer to a mixing bowl and stir in 150g of the chocolate chunks.
2. Drop heaped teaspoonfuls of the mixture onto the prepared baking sheets, spacing them well apart (you may need to bake the cookies in batches if they will not fit comfortably on 2 sheets). Bake for 15-20 minutes, moving the trays around once during cooking to allow for even baking, until the cookies are lightly golden and still slightly soft to the touch. Cool the cookies on the sheets for 5 minutes, then transfer to a wire rack to finish cooling.

Cook's tips

These cookies are best eaten the day they are made. If 30 cookies are too many, freeze some of the dough for up to 3 months in an airtight container. Simply defrost as required and cook as above.