

## **Oatmeal Cookies**

## **Ingredients**

- 80g unsalted butter
- 50g light brown sugar
- 1 mashed banana
- 1 egg, beaten

- 115g self-raising flour
- 1 tsp cinnamon
- 55g porridge oats
- 170g sultanas/raisins

## **Method**

- 1. Preheat the oven to 180 C and line a baking tray with parchment
- 2. Beat the butter and sugar together until fluffy. Sift in the flour, cinnamon and fold in the oats and sultanas
- 3. Drop heaped teaspoonfuls of the mixture on the baking tray. We used a heart shaped cookie cutter to create our Valentines treats
- 4. Bake for 10-15 minutes or until golden brown

These make a prefect pudding for little ones. If you would like to serve as a snack - swap the dried fruit for fresh fruit





