

## Ingredients

- 2 ripe bananas or 1 large one
- 2 tbsp coconut oil
- 4 tbsp runny honey
- 200g oats
- 50g dark chocolate chips

## Method

1. Heat the oven to 190C/170C fan. Line a baking tray with baking paper.
2. Mash the banana in a bowl using a fork. If the coconut oil is solid, then run your measuring spoon under the hot tap to heat up and use it to scoop out the oil. Add the coconut oil and honey to the bananas and mix as well as possible, then stir in the oats and chocolate chips.
3. Using your hands, roll the mixture into balls roughly the size of a golf ball. Flatten to around 1cm thick. Put on the baking tray. Leave space between each cookie. Cook for around 12 – 15 minutes until slightly golden.

