

THE LARDER PRESENTS..



REMEMBER: ALWAYS WASH YOUR HANDS THOROUGHLY BEFORE TOUCHING AND PREPARING FOOD

BANANA AND RAISIN COOKIES



40 mins



16 Cookies



- 85g butter or soft baking spread, plus extra for greasing baking tray



- 80g light brown soft sugar



- 1 egg
- 1 small ripe banana (peeled)
- 175g self-raising flour
- 85g raisins

- Measuring scales
- Tablespoon (Tbsp)
- Medium Mixing Bowl
- Wooden Spoon
- Fork
- Small Mixing Bowl
- Baking Tray
- Cooling Rack (optional)
- Oven

EQUIPMENT



INGREDIENTS

ALLERGY INFO: RECIPE MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, PEANUTS, TREE NUTS AND MILK

METHOD



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1. Gather together all the equipment and ingredients.
2. Grease the baking tray.
3. Heat the oven to 180°C, fan oven 160°C or Gas Mark 4.
4. Place the peeled banana in a medium sized mixing bowl and mash thoroughly with a fork.
5. Break the egg and add to the mashed banana.
6. Beat the egg and banana together well.
7. Place the butter and the sugar in a different mixing bowl (small) and mix together with a wooden spoon until light and fluffy.
8. Add butter/sugar mix into the egg/banana mix.
9. Add the flour and raisins.
10. Mix all the ingredients together thoroughly.
11. Using a spoon, divide the mixture into 16 equal amounts and place on the baking tray leaving space in between each to allow for spreading during cooking.
12. Bake for approx. 8-10 minutes (or until golden brown).
13. Remove from the oven and leave to cool for 2-3 minutes before removing from the baking tray and transferring to a cooling rack to cool completely.

THE LARDER TOP TIP:

- Store for 2-3 days in an airtight container.

LIKE AND TAG THE LARDER

SHARE YOUR PHOTOS OF YOU SHOPPING,
COOKING AND ENJOYING THE RECIPES

KIDS
in the
KITCHEN



PLEASE TAG YOUR
PHOTOS WITH
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