

## Raisin and banana cookies



85g butter



80g light brown



soft



sugar



A few



drops

of



vanilla extract

1



1 large



egg

1

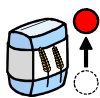


1 small

ripe



banana



175g self-raising flour



85g raisins

16



16 banana



chips

to

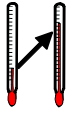


decorate



## Method

1



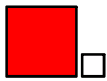
1. Preheat the oven to 180°C or gas mark 4.

2

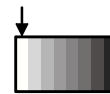


2. Grease or line a baking tray.

3



3. In a large bowl combine the butter, sugar and vanilla,



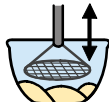
beat together with a wooden spoon until light and fluffy.

4



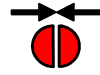
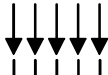
4. Beat the egg and add to the bowl.

5









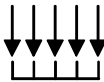

5. Peel and mash the banana and add to the bowl.


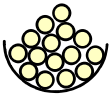
6



6. Mix all the ingredients together.

7   the  and  the .


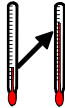

8  well until  the  is incorporated.

9  divide the mixture into 16 

and  on the  leaving  in between each to

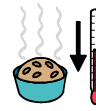
 during . Top each  with a 

  
chip.

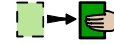
10  in the  oven  or until

  
golden brown.

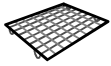
11



11. Remove from the oven and leave to cool for 2 - 3 minutes



before removing from the baking trays and transferring to a



cooling rack to cool completely.