



Healthy Banana Coconut Choc Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes about 25 cookies:

- 350g bananas (about 3-4)
- 200g ground almonds
- 170g dark chocolate, broken into tiny chunks
- 150g porridge oats
- 100g dessicated coconut
- 50ml olive oil
- 1 tsp baking powder
- Half tsp cinnamon
- Bit of salt

Instructions

1. Mash up bananas with oil and vanilla.
2. In another bowl, mix the oats with the almonds, coconut, baking powder, cinnamon and salt.
3. Carefully stir in the banana mixture, then fold in the chocolate.
4. Create round shapes and place on a lined baking tray a small distance apart (they won't spread much).
5. Bake at 180 degrees C for about 15 minutes.