

RECIPE

Orange, Oat and Sultana Cookies



Ready in **30 minutes**

Serves **16 people**

167 calories

Ingredients

- 100g [butter](#) at room temperature
- 1 [egg](#)
- [50g mashed ripe banana](#)
- 1 tsp [vanilla extract](#)
- 100g [light soft brown sugar](#)
- ½ tsp [grated orange zest](#)
- 100g [wholemeal flour](#)
- ¼ tsp salt
- 1 tsp [baking powder](#)
- 100g [rolled oats](#)
- 25g [desiccated coconut](#)
- 50g [chopped walnut](#)
- 75g sultana or dark chocolate chips

Preparation

1. Heat oven to 180C/160C fan/gas 4. Cream the butter and sugar together until well blended and smooth. Gradually beat in the banana, vanilla extract and egg. Add the zest. Mix well with a wooden spoon until thoroughly blended.
2. **STEP 2**
In a large bowl, mix the flour, salt, baking powder, oats, coconut, walnuts and sultanas or chocolate chips. Stir the dry ingredients into the wet and mix thoroughly until a thick dough is formed. Line a baking sheet with parchment. Drop heaped tbsps onto the sheet, leaving a 5cm (2in) space around each one, and press down lightly. Bake for 15-20 mins until lightly browned. Cool.