

Orange, Oat and Chocolate Chip Cookies

At Nursery, we do not cook with nuts (due to allergies) so the walnuts were not included in our baking, nor did we use coconut though this does not usually affect people who have a nut allergy.

100 grams	butter (at room temperature)
1	egg
50 grams	ripe banana (mashed)
1 teaspoon	vanilla extract
100 grams	light soft brown sugar
$\frac{1}{2}$ teaspoon	orange zest (grated)
100 grams	wholemeal flour
$\frac{1}{4}$ teaspoon	Salt
1 teaspoon	baking powder
100 grams	rolled oats
25 grams	desiccated coconut
50 grams	walnut (chopped)
75 grams	dark chocolate chips (or sultana)

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. 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.
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