

# Caleb's banana oat cookies



serves  
2-4



prep  
15



cook  
±12

## what you'll need:

- 1 large ripe banana (the riper, the sweeter—so don't be afraid of those brown spots!)
- 100g rolled oats
- A splash of vanilla extract
- A pinch of cinnamon (if you're feelin' fancy)
- Little extras like raisins or seeds if you fancy jazzing them up



## what to do:

1. Preheat the oven to 180°C (350°F) and line a tray with parchment.
2. Mash the bananas, then stir in the oats, vanilla, and cinnamon.
3. Use cookie cutters to shape the dough 'n' place on the tray.
4. Bake for 10–12 minutes until golden.

## top tip:

These cookies are naturally sweet 'n' soft, so they're just right for little teeth. Plus, they're freezable if you want to save some for another day of fun!

