Raisin and Banana Cookies

Ingredients

(makes 16)

- 85g butter or soft baking spread
- 80g light brown soft sugar
- A few drops of vanilla extract
- 1 large egg
- 1 small ripe banana
- 175g self-raising flour
- 85g raisins

Method

1. Preheat the oven to 180°C or gas mark 4.
2. Grease or line a baking tray.
3. In a large bowl combine the fat, sugar and vanilla and beat together with a wooden spoon until light and fluffy.
4. Beat the egg and add to the bowl.
5. Peel and mash the banana and add.
6. Mix all the ingredients together.
7. Sift in the flour and add the raisins, mix well.
8. Using a spoon divide the mixture into 16 equal amounts and place on the baking tray leaving space in between each to allow for spreading during cooking.
9. Bake in the preheated oven for 8-10 minutes or until golden brown.
10. 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.