



GET YOUR KIDS TO EAT ANYTHING THIS EASTER!

Healthy Easter Cookies

These are easy to make, with plenty of opportunities for the kids to get involved with mashing, measuring and mixing. They're made healthier with bananas and oats, but still offer the satisfying chocolate hit we all love.

MAKES 12
PREP TIME: 10 MINS
COOK TIME: 12 MINS

Ingredients

2 bananas
3 tbsp honey
2 tbsp cocoa
150g rolled oats
80g chocolate mini eggs

Instructions

Preheat the oven to 200°C (400°F), 180°C fan, Gas Mark 6. Line a couple of baking trays with baking paper.

Mash the bananas in a large bowl, then add the maple syrup and mix well.

Stir in the cocoa and oats until evenly combined.

Divide the mixture into 12 (about 2 level tablespoons each) and roll into balls. Place them on the baking trays.

Press a teaspoon into the centre of each cookie to create a nest shape.

Bake for 12 minutes, then cool on a wire rack.

Add a couple of chocolate mini eggs to the centre of each cookie.

Enjoy!





For more recipes and tips, try Emily's 5-phase programme designed for parents of fussy-eaters. *Get Your Kids to Eat Anything* is available online and in all good bookshops now.

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