

COOKERY CORNER

MAKE FAIRTRADE BANANA BREAD CHOCOLATE CHIP COOKIES

WHAT YOU NEED

Scales. Oven. Sieve. Mixing bowl. Wooden spoon. Saucepan (or microwave). Knife. Chopping board. Fork. Baking tray. Baking paper. Grown-up to help. 1 small mashed overripe Fairtrade banana. 120g melted butter. 180g Fairtrade brown sugar. 1 egg. 1 teaspoon vanilla extract. 160g plain flour. ½ teaspoon bicarbonate of soda. ½ teaspoon ground cinnamon. ½ teaspoon salt. 90g Fairtrade milk chocolate.

METHOD

1. Get a grown-up to set the oven to 180°C or gas mark 4.
2. Melt the butter in the saucepan (or in a microwave).
3. Mash the banana in a mixing bowl, then add the melted butter and brown sugar, and mix them together.
4. With the help of a grown-up, separate the egg yolk from the rest of the egg and add the yolk to the mixture, then add the vanilla extract. You can get rid of the rest of the egg.
5. Sieve the flour, bicarbonate of soda, salt and ground cinnamon into the mixing bowl, and then mix together.
6. Ask a grown-up to chop the chocolate into small chunks, then add the chocolate to the mixture.
7. Put the baking sheet onto the baking tray. Spoon on the mixture to make little balls.
8. Place the tray in the pre-heated oven for about 12 minutes, until the edges have set. The cookies should still be gooey!
9. Let the cookies cool on the tray before tucking in. Yum!



**CHOP,
CHOP!**

**TAA,
DAA!**