Orange, oat and sultana cookies

**Ingredients**



* 100g [butter](https://www.bbcgoodfood.com/glossary/butter-glossary) at room temperature
* 1 [egg](https://www.bbcgoodfood.com/glossary/egg-glossary)
* [1 ripe banana](https://www.bbcgoodfood.com/glossary/banana-glossary)
* 1 tsp [vanilla extract](https://www.bbcgoodfood.com/glossary/vanilla-glossary)
* 100g [light soft brown sugar](https://www.bbcgoodfood.com/glossary/sugar-glossary)
* Orange
* 100g [wholemeal flour](https://www.bbcgoodfood.com/glossary/flour-glossary) (or plain if you only have that)
* ¼ tsp salt (school)
* 1 tsp [baking powder](https://www.bbcgoodfood.com/glossary/baking-powder-glossary)
* 100g [rolled oats](https://www.bbcgoodfood.com/glossary/oats-glossary)
* 25g [desiccated coconut](https://www.bbcgoodfood.com/glossary/coconut-glossary)
* 50g [chopped walnut](https://www.bbcgoodfood.com/glossary/walnut-glossary)s
* 75g sultanas or chocolate chips

**Method**

* **STEP 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.

* **STEP 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.