**Sally’s Drawer**

**Banana and Oat Biscuits**

**Ingredients**

**3 ripe bananas**

**2 cups (185g) rolled oats**

**1 cup (155g) dates, pitted and chopped**

**1/3 cup vegetable oil**

**1 teaspoon vanilla essence**

**Method**

1. **Preheat oven to 180°C.**

**2. Mash the bananas in a large bowl. Stir in the oats, dates, oil, and vanilla. Mix well, and allow to rest for 15 minutes.**

**3. Spoon mixture onto an ungreased baking tray, each teaspoon makes one biscuit.**

**4. Bake for 20 minutes in the preheated oven, or until lightly brown.**

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