



## Mozie-mazing Cookies

Nana Platypus shares her recipe for a special family treat. Enjoy making it with your own family!

### INGREDIENTS

- 1 banana, smashed
- 1/2 cup + 1/8 cup oats (rolled oats or quick oats)
- 2 tsp honey
- 1/4 cup shredded, unsweetened coconut
- 1/8 cup mini chocolate chips
- 1/4 cup raisins



### DIRECTIONS

- Preheat oven to 350°.
- Mix everything together and roll cookie dough into 1 inch balls.
- Place cookies 2 inches apart on a lightly greased baking sheet.
- Bake for 12 to 15 minutes or until the cookies are firm to touch or bounce back when touched.
- Cool cookies for 5 minutes before removing from baking sheet. Cool them for another 5 minutes on a cooling rack or a plate with a paper towel under the cookies to absorb the moisture.
- Cookies should be served warm the day they are made or can be stored in an airtight container overnight at room temperature.

**Cookies should not be stored longer than 2 days.**

### CHEF'S NOTES — 🐾 🐾 —

Be sure to remind young children about important safety rules when working together as a family in the kitchen:

- Always wash your hands before and after preparing food.
- Only adults should use the oven and touch the hot cookies during baking.
- Adults should use oven mitts when taking baking sheets in and out of the oven.
- Be cautious of hot baking sheets.
- Only adults should check that the cookies are cool enough for eating.

**I LOVE THE SPECIAL THINGS I DO WITH YOU.**