Green Pea Cookies

By Bastian Durward

INGREDIENTS

- 1 ½ cups split peas, cooked, cool and tender
- 1 ½ cups oats, ground or quick
- 2 very ripe bananas
- a pinch of salt

INSTRUCTIONS

1. Preheat oven to 350°F/ 180°C

2. Blend everything together in food processor until broken up. If you do not have a food processor, separately grind oats in blender and then add to mixed peas and bananas.

3. Drop mixture by small rounded spoonfuls onto a baking sheet lined with parchment.

4. Bake for 15- 20 minutes until golden.

5. Leave to cool and firm up for 10 minutes then enjoy.

6. Store in fridge and eat within 3 days.

7. Yield: 6 large cookies