

Cooking Kids

INGREDIENTS

- 3/4 cup (170 grams) unsalted butter, at room temperature
- 1 cup (200 grams) light brown sugar, firmly packed
- 1 large (50g) egg, at room temperature
- 1 tablespoon honey (optional)
- 1 teaspoon (4g) pure vanilla extract
- 3/4 cup (95g) plain flour
- 1/2 teaspoon (2g) baking soda
- 1/2 teaspoon ground cinnamon
- 3 cups (260g) old-fashioned rolled oats
- 1/2 cup (75g) raisins, currants, dried cranberries or cherries
- 1/2 cup (85g) white or semi sweet chocolate chips (or a combination of the two)



Oat Cookies

EQUIPMENT

- Lined baking tray
- Mixing bowl
- Whisk/fork
- Spoon

- Preheat your oven to 180 degrees
- Line 2 baking trays with parchment paper
- Beat butter until smooth then add your sugar and cream together.
- Add egg, honey and vanilla and beat again .
- In a separate bowl whisk your flour, baking soda, salt & cinnamon
- Add your flour mix to your wet mix and beat the mixture until well mixed
- Stir in your oats , chocolate chips , dried fruits etc
- Add roughly 55 gram size balls of batter onto your baking tray, gently pat down with wet hands so that your cookies are roughly 1.5 cm thick . Make sure they are spaced apart. Bake for 12 to 15 minutes
- Let them cool for a few minutes before transferring to a wire rack . Once cooled down and firm , enjoy !