



Chewy oat cookies

Portions: 24 cookies

Preparation: 25 minutes

Cooking time: 16 minutes

10



Ingredients

370 ml (1 1/2 cups) all purpose flour
3 ml (1/2 tsp) salt
5 ml (1 tsp) baking soda
8 ml (1 1/2 tsp) cinnamon
125 ml (1/2 cup) butter or margarine, at room temperature*
180 ml (3/4 tasse) sugar
180 ml (3/4 tasse) brown sugar
2 eggs, at room temperature, preferably
20 ml (4 tsp) molasses
5 ml (1 tsp) vanilla
750 ml (3 cups) quick oats (oatmeal type)
500 ml (2 cups) nuts, dried fruits, chocolate**

*It is important that the butter rest outside the refrigerator at least 5 hours, it should be soft to the touch.

**My favourite mix is cranberries, walnuts and chocolate.

Steps

1. Preheat oven to 350°C.
2. In a bowl, mix together the flour, salt, baking soda and cinnamon.
3. In your stand mixer, beat the butter with the sugars until well combined.
4. Add, one by one, the eggs. Mix well.
5. Mix in the molasses and vanilla.
6. Add the oat flakes and beat until all mixed in.
7. Add your toppings and mix again.
8. Using an ice cream spoon, form 24 balls and place them on 2 non stick baking sheet.
9. Bake for 16 minutes, or until the sides of the cookies are golden brown. If you bake the 2 sheets at the same time, switch their places after 8 minutes.