

RECIPE

OAT COOKIES

INGREDIENTS:

- 1 AND ½ CUPS ALL-PURPOSE FLOUR
- 1 TEASPOON GROUND CINNAMON
- 1 TEASPOON BAKING SODA
- ¾ TEASPOON SALT
- 1 CUP UNSALTED BUTTER
- 1 CUP PACKED BROWN SUGAR
- ½ CUP GRANULATED SUGAR
- 2 LARGE EGGS
- 1 TABLESPOON GOLDEN SYRUP
- 2 TEASPOONS PURE VANILLA EXTRACT
- 3 CUPS ROLLED OATS
- 1 AND ¾ CUPS CHOCOLATE CHIPS

NOTES:

PREP TIME: 1 HOUR, 10 MINUTES

COOK TIME: 14 HOUR

SERVES: 32 (TIMES FOR NUMBER OF KIDS)



METHOD:

- PREHEAT OVEN TO 200 FAN FORCED
- IN A MEDIUM BOWL, WHISK TOGETHER THE FLOUR, CINNAMON, BAKING SODA, AND SALT TOGETHER. SET ASIDE
- IN A LARGE BOWL USING A HAND MIXER OR A STAND MIXER FITTED WITH A PADDLE ATTACHMENT, BEAT THE BUTTER, BROWN SUGAR, AND GRANULATED SUGAR TOGETHER ON MEDIUM-HIGH UNTIL COMBINED. ADD THE EGGS, GOLDEN SYRUP, AND VANILLA AND BEAT ON HIGH UNTIL COMBINED.
- ADD THE DRY INGREDIENTS TO THE WET INGREDIENTS AND MIX ON LOW SPEED UNTIL COMBINED. BEAT IN THE OATS AND CHOCOLATE CHIPS.
- MAKE SMALL BALLS OF DOUGH AND PLACE ON A BAKING TRAY.
- COOK UNTIL GOLDEN BROWN.