

Oaty Chocolate Chip Cookies

The whole country has taken up baking during lockdown and if you're looking for something to occupy the kids this is a super easy recipe to start off with.

I only had soft dark brown sugar (not light brown) so mine are a bit darker than the norm, but they tasted lovely. The original recipe included an additional 100g of granulated white sugar as well, I think they're plenty sweet enough without but feel free to add it at step 3 if you prefer.

The walnuts are optional. You could add chopped almonds, pecans or hazelnuts, or leave nuts out completely if you prefer.

Ingredients

(Yields approximately 40 cookies)

250g plain flour
2 teaspoons baking powder
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 teaspoon ground nutmeg, optional
250g butter, softened
220g light brown sugar
1 1/2 teaspoons vanilla extract
2 eggs
200g porridge oats, uncooked
200g chocolate chips or chunks
100g chopped walnuts (optional)

Method

1. Preheat oven to 180 °C/ Gas 4. Prepare baking trays with parchment paper or lightly butter them.
2. In medium bowl, stir together flour, baking powder, cinnamon, salt and nutmeg.
3. In large bowl, beat butter and sugar with electric mixer until light and fluffy. Add vanilla extract and eggs, one at a time; mix well.
4. Add flour mixture, beating until combined.
5. Add oats, chocolate chunks and walnuts and stir to combine.
6. Drop rounded teaspoons of the mixture onto baking sheet, spacing 2 in. apart. They will flatten and spread during cooking.
7. Bake 10-12 minutes or until light golden brown. Cool on baking sheet for 3 minutes before transferring to a cooling rack to cool completely.