



Oat cookies

Ingredients

- 3 cups of plain flour
- 2 teaspoons of cinnamon
- 2 teaspoons of baking powder
- 1 teaspoon of salt
- 460 grams butter chopped
- 2 cups of brown sugar
- 6 eggs
- 3 tablespoons of golden syrup or maple syrup
- 3 teaspoons of vanilla essence
- 4 cups of rolled oats
- 1 cup of coconut
- 1 and 1/2 cups of chocolate chips if you have them in your pantry

Method

- Mix flour baking powder, salt together in a large bowl, add oats and coconut then stir through. (If you have chocolate chips add now)
- Place butter into the food processor and beat until smooth for about 1 minute. Add brown sugar and beat till creamy. Add your eggs, vanilla, chosen syrup and beat until well combined. Using a scraper scrape down the sides of the processor and beat again till well combined.
- Add butter and egg mix to your flour and oat mix, stir through till all combined. Roll into little balls and place onto flat oven trays lined with baking paper. Leave some room for them to spread.
- Cook for 15 minutes or until lightly browned. The centres will look very soft.
- Place onto wire racks to cool.
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