

OATMEAL COOKIES WITH A DARK CHOCOLATE DRIZZLE

THE GREAT
EXHIBITION
ROAD FESTIVAL

Makes 12, Prep: 15 mins, Cook: 15 mins



Ingredients

100g rolled oats
90g whole wheat flour
½ tsp baking powder
½ tsp ground cinnamon
30g unsalted butter, softened
50g apple sauce
1 large egg
½ tsp vanilla extract
60 grams dried cranberries
20 grams dark chocolate, chopped (70% cocoa or higher)

Steps

Preheat your oven to 180°C (350°F). Line a baking sheet with parchment paper.

1. In a medium bowl, whisk together the rolled oats, whole wheat flour, baking soda, cinnamon, and salt. Set aside.
2. In a large mixing bowl, cream together the softened butter and unsweetened applesauce until well combined.
3. Beat in the egg and vanilla extract until well combined.
4. Gradually add the dry ingredients to the wet ingredients and mix until just combined.
5. Fold in the dried cranberries until evenly distributed throughout the dough.
6. Drop tablespoonfuls of dough onto the prepared baking sheet, spacing them about 5 centimeters apart. Flatten each cookie slightly with the back of a spoon or your fingers.
7. Bake in the preheated oven for 10-12 minutes, or until the edges are golden brown.
8. Remove the cookies from the oven and let them cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely.
9. Once the cookies are completely cooled, melt the chopped dark chocolate in a heatproof bowl set over a pot of simmering water or in the microwave, stirring until smooth.
10. Drizzle the melted dark chocolate over the cooled cookies using a spoon or a piping bag.
11. Allow the chocolate to set before serving.