

CANDYPIRATE

BUY AMERICAN FOOD IN THE UK



THE BEST AMERICAN COOKIES EVER

Ingredients

100g/3 1/2 oz rolled oats
125g/4 1/2 oz plain flour
1/2 teaspoon bicarbonate of soda
1/2 teaspoon baking powder
1/2 teaspoon salt
100g/3 1/2 oz butter at room temperature
100g/3 1/2 oz soft dark brown sugar
100g/3 1/2 oz caster sugar
1 large egg
1/2 teaspoon vanilla essence
150g Nestle Toll House Chocolate and Caramel Morsels



Preheat oven to 190°C/375°F/gas mark 5

Measure oats into a food processor or liquidiser. Whiz to a fine powder. Add flour, bicarbonate of soda, baking powder and salt and whizz to mix. Add grated chocolate (or throw the bar in and whiz again). Pour the dry ingredients into a bowl, while you cream the butter with both sugars. Beat the egg and vanilla together in a cup, and then beat into the creamed butter mixture. Then add chocolate chips, and dry ingredients, mix well. Roll into balls the size of ping-pong balls and place them 5cm apart on a baking tray. Cover the tray with non-stick baking paper, if you have that sort of tray.

Bake for about ten minutes. They should have a golden colour, but still look a little underdone (this is what makes the lovely chewy soft texture). If you like them crisp, keep them in a bit longer. But they won't be as good so take them out sooner rather than later. Eat them while still warm. Then start over again. Maybe this time with Dark Chocolate M&Ms.