



Oat & Date Cookies

Ingredients

120g unsalted butter, softened
75g soft light brown sugar
50g granulated sugar
1 tsp vanilla extract
1 large egg
125g plain flour
½ tsp ground cinnamon
½ tsp ground nutmeg
½ tsp ground ginger
½ tsp bicarbonate of soda
175g rolled oats
150g chopped dates

Method

1. Put the butter, light brown sugar, granulated sugar and vanilla extract into the bowl of a stand mixer and cream together.
2. Add the egg and mix again.
3. Then add the flour, cinnamon, nutmeg, ginger, bicarbonate of soda and rolled oats and mix until everything is combined.
4. Finally add the dates and mix again.
5. Put the mixture in the fridge for at least an hour.
6. When you are ready to bake the cookies pre-heat the oven to 180°C (160°C fan) and line two baking trays with baking parchment.
7. Roll the dough into walnut sized balls (30g approx) and place on the baking trays. You will need to do a few batches.
8. Bake in the oven for 12 minutes.
9. Leave to cool and set on the trays before transferring to a cooling rack.