



Chewy Oatmeal Cookies

35 cookies per batch

Suggest making no more than two batches at a time to avoid errors on a large scale.

Ingredient	Metric (per batch)
Plain flour	175g
Baking powder	½ teaspoon
Vanilla essence	1½ teaspoons
Butter	170g
Milk	50ml
Soft light brown sugar	300g
Cinnamon	½ teaspoon
Egg	1
Porridge oats (rolled oats, not instant)	240g

Preheat oven to 375/190c degrees. Gas 5.

Grease baking sheet. Or line with non-stick baking paper.

Pray as you weigh out all ingredients.

Combine oats, flour, baking soda, salt and cinnamon in a separate bowl.

Beat butter, soft brown sugar, egg, milk and vanilla together in a large bowl and mix at medium speed until well blended.

Stir in flour/oats mixture until well blended

Pray as you roll dough into walnut sized balls, place onto baking sheets, and flatten slightly Either 10 or 12 to a sheet spaced out so not to touch each other. Cookies should be 3" across after baking. About ½" thick.

Bake 10-12 minutes or until **light golden brown**.

Stand for 2 minutes after removing from oven.

Then pray as you **remove cookies to cooling racks** until completely cooled.

Handling / packaging instructions

Be sure you bake cookies long enough so that they are **firm** and not soft. Soft cookies do not hold up well (cookies will become firm on cooling).

Be sure the cookies are **completely cooled on racks before packing** or they will stick together in the bags and will be lost due to breakage.

Pray as you package the cookies in stacks of up to 10 cookies in airtight trays / boxes.

