



Ballybrado Oat Cookies

Ingredients

160g raw cane sugar

100g dark brown sugar

230g butter, soft

Vanilla essence

2 eggs

120g Ballybrado Organic White Spelt Flour

120g Ballybrado Organic Whole Spelt Flour

1 tsp. baking powder

240g Ballybrado Organic Standard Oat Flakes

Method

1. Beat sugar and butter with electric mixer until nice and soft
2. Beat in vanilla essence and eggs.
3. Mix the different flours and baking powder in a bowl, then add to rest and beat with electric mixer. If necessary, scrape bowl to ensure proper mixing.
4. Finally mix in the oats.
5. Line 2 baking trays with parchment paper.
6. Use your hands to make balls out of the dough, place on baking trays and flatten cookies until they are about 1cm thick. Careful – this is sticky business!
7. Finally garnish the cookies with whatever toppings you like/have to hand, e.g. chocolate chips, hazelnuts, almonds, pecan nuts, sugar and cinnamon...or just leave them plain
8. Bake in pre-heated oven at 180°C for approx. 20 minutes, or until golden brown