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by Liz Robb

Recipe: Oat, Date And Walnut Cookies

Ingredients

40g walnuts

120g dates

50g butter

120g golden caster sugar

1 egg

A quarter teaspoon of vanilla extract

50g self raising flour

A pinch of salt

170g fine oats

Servings

24

Person

Preparation

- 1 Preheat the oven to 180 degrees, or 160 degrees fan oven.
- 2 Lightly grease and line 2 baking trays with baking parchment.
- 3 Chop the walnuts into small pieces then remove the stones from the dates and chop them small too.
- 4 Cut the softened butter into small pieces and cream it with the sugar.
- 5 Whisk the egg and the vanilla extract together in a small bowl. Add it to the butter and sugar and beat until it is well combined.
- 6 Sift the flour into a bowl, add the salt and gradually add them to the mixture, mixing well after each addition.
- 7 Tip in the oats, stirring well as you do so.
- 8 Add the chopped walnuts and dates, making sure that they are mixed in thoroughly.
- 9 Take a heaped teaspoon of the mixture, place it on the tray, and shape it roughly into a small cookie shape with your fingers., Press down lightly with the back of the spoon to flatten it slightly.
- 10 Repeat, making sure that the cookies are well spaced out, until all the mixture has been used. Bake for 15-18 minutes. Allow to cool for a few minutes before lifting the cookies onto a cooling tray. Once cooled, store in an airtight container.

Cooks Note

Yummy little cookies made from oats, dates and walnuts, so simple to bake. Great for a quick bite with a cup of tea, or pop one into a lunchbox for a treat.
