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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.