

Whitworths

Nut & Chocolate Chunk Oat Cookies



INGREDIENTS

- 75g **Whitworths Chopped Toasted Nuts**
- 100g unsalted butter, softened
- 100g light brown sugar
- 1 medium egg
- 1tsp vanilla essence
- 100g rolled oats
- 100g self raising flour
- 75g plain chocolate, chopped into chunks

 Makes 18  Prep 15 mins  10-15 mins

READY...STEADY...BAKE

- ♥ Preheat your oven to 190°C / Fan 170°C / Gas Mark 5 then grease 2 baking sheets.
- ♥ Beat the butter and sugar together until light and fluffy.
- ♥ Beat in the egg and vanilla essence.
- ♥ Fold in the oats and flour, then fold in the nuts and chocolate chunks.
- ♥ Place spoonfuls of mixture onto baking sheets, leaving space for them to spread, then press down lightly with a fork.
- ♥ Bake for 10-15 minutes until slightly risen and golden brown, then transfer to a wire rack to cool. Serve and enjoy!

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Happy Baking!