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Apple & Oat Cookies

Prep: 20mins **Cook:** 20mins **Serves:** 8

- 250g plain flour
- 3 tsp ground cinnamon
- 1 tsp bicarbonate of soda
- ½ tsp salt
- 350g porridge oats
- 200g unsalted butter, softened
- 300g caster sugar
- 2 egg
- 8-16 tbsp milk
- 300g apple, diced

Method

1. Preheat oven to 180°C/Gas 4. Line a couple of large baking trays with baking paper and set aside.
2. In a large mixing bowl, combine flour, cinnamon, bicarbonate of soda, salt and oats.
3. In a separate mixing bowl, beat the butter and sugar together using an electric mixer or whisk. Now add the egg and mix until fully combined.
4. Add the dry ingredients to the wet mixture and mix until just combined. Slowly add enough milk to bring the mixture together. You want a thick but sticky consistency. Now gently fold the apples into the dough.
5. Using a large spoon, scoop balls of the dough into the prepared trays, leave some room between each one. Mix some cinnamon with sugar in small bowl, and sprinkle a little on top of each cookie (optional).



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6. Bake for 15-20 minutes, or until the cookies are browning and set.
Remove from the oven and allow to cool.