



"JUGGLING TWO HATS"

Delicious Date and Oat Cookies – The Farmer and the Cook – November 2018

Ingredients – Makes about 28

105g dried pitted dates, coarsely chopped

¼ teaspoon bicarbonate of soda

2 ½ tablespoons of boiling water

100g butter, softened

50g caster sugar

50 g brown sugar

1 large egg (or 2 small eggs)

100g plain flour

1 teaspoon of ground cinnamon

250g rolled oats

Method

1. Preheat oven to 180 degrees Celcius and line two baking trays with baking paper. Place the chopped dates, bicarb and hot water in a bowl and set aside to soak while you make the rest of the batter.
2. Use an electric mixer to beat the butter and sugars together until pale and creamy. Add the egg and beat until just combined.
3. Stir in the flour (no need to sift!), cinnamon and oats then stir through the date mixture. It should still be quite a wet mixture.
4. Place about a dessert spoons worth of mixture on to the trays. I normally get 12 per tray. They don't spread at all but you do need to leave a little gap between each biscuit.
5. Bake for about 11 mins (depending on your oven and size of your bickie) and then set aside to cool. I find 11 minutes is ample for my oven but just check after 10 in case it is too hot.