

luxe . chocolate . recipes

by *Jodie V.*

DARK CHOCOLATE & SEA SALT OATMEAL COOKIES

INGREDIENTS

115g	unsalted butter (softened ... room temperature)
125g (½ cup)	caster sugar
90g (½ cup)	brown sugar
1 tsp	vanilla
1	egg (free range always) at room temperature
90g (1 cup)	rolled oats
190g	plain flour (sieved with baking powder & bi-carb)
1 tsp	baking powder
1 tsp	bi-carb soda
½ tsp	sea salt flakes crushed (plus extra to sprinkle on top)
300g (1½ cups)	dark chocolate buttons

METHOD

Combine all dry ingredients (rolled oats, flour, baking powder, bi-carb soda, salt & dark chocolate buttons) together in a large bowl, set aside.

Cream butter and sugars in kitchen aid, or with hand blender until combined and is light and fluffy.

Add vanilla, mix.

Add egg, mix. (don't worry if it goes a bit 'curdly' – this will resolve with the addition of the flour mix.

On slowest beating speed, or by hand, fold in bowl of dry ingredients until the mixture just comes together. Squeeze dough together with hands if necessary to completely combine.

Scoop or roll balls of dough onto lightly greased or lined baking tray, size of choice. Bigger cookies will be softer in the centre and take longer to cook, smaller cookies will cook more quickly

** mixture can benefit from being in the fridge overnight, but this isn't essential, the cookies will still cook well right after making.

Flatten the cookies slightly with a fork for baking.

Bake in 200deg C oven until lightly golden and crunchy on the outside but a bit gooey on the inside ... or to your liking! Around 15-20 mins for a very large ¼ cup sized ball of cookie dough, 12 mins for a more 'normal' sized cookie but all ovens are different ... watch them after 10mins!

Let the cookies cool on the tray for a few minutes, then when you can handle them without breaking, transfer to a wire cooling rack to cool completely.

Store in an airtight container.

Note: the mixture can be refrigerated for up to 3 days before baking, and can be frozen for up to a month, tightly sealed to avoid icicles forming.