



Name of the recipe: Oatmeal cookies

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Make sure you have everything you need and place them on your kitchen counter. This is called "mise en place" (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!

Ingredients:

1. 200 grs. butter or any other shortening.
2. 200 grs. granulated sugar (1 cup + 1 tbsp).
3. 200 grs. brown sugar (1 cup + 1 tbsp), if you don't have brown sugar, use double normal granulated sugar.
4. 200 grs. self raising flour (2 cups).
5. 300 grs. oatmeal (2.1/2 cups) You can grind in the processor, but a little at a time, not to force the machine.
6. 2 large eggs
7. 1 tsp vanilla extract or lemon or orange rind, lemon juice, rose water or any other flavouring.
8. 1 tsp fine salt.
9. 1 tsp. soda, if you don't have any, then use 1 tsp. baking powder.

Optional:

1 melting chocolate bar for dipping.

Other option: chocolate chips, nuts, almonds, unsalted peanuts, (crushed, not ground) or small raisins, cranberry, dried fruit, or place a candied cherry in the middle or m&m., whichever you have at hand.

Preparation:

Hopefully with an electric beater or wire hand beater:

1. Beat the butter at room temperature with the sugar until white and frothy, add sugar little by little so it becomes easier.
2. Add eggs one at a time and continue beating.
3. Add flour and oatmeal a little at a time. If you have decided to add other ingredients, this is the time to do so.
4. Make golf ball size cookies.
5. Line a baking tin with parchment or foil and place the cookies quite apart from each other as they expand a lot. Press a little with a fork so that they cook evenly.
6. Light the oven to 150° and if you don't have a thermometer, set it half way.
7. Place cookies in the oven for 15-20 minutes. You can check and can return to the oven for another while without a problem. They will look dry once they cool down.
8. Use a spatula to remove from the tin and set on a rack to cool or leave on the same paper until dry. If you remove whilst hot, they could break.

Coating:

1. Melt the chocolate in double boiler making sure the bowl doesn't touch the water. Use a wooden spoon.
2. Once the cookies are cool, dip half in the melted chocolate, so the other half remains plain.
3. Place on parchment paper or on a rack to dry.
4. Pack in an airtight container to last longer.
5. Yields approximately 40 cookies of 5 cms diameter.

Perfect with a cup of hot chocolate!!!

PS: keep me one!