



20 min.



15-20 min.



20-25 cookies

Whole Wheat Cookies with Oats and Chocolate

Ingredients

- ✓ 60 g chilled butter
- ✓ 30 g oats
- ✓ 75 g sugar
- ✓ 1 tsp. baking powder
- ✓ 1 tsp. salt
- ✓ 165 g whole wheat flour + more for surface
- ✓ 60 ml milk
- ✓ 100 g chocolate

1. Preheat the oven to 170°.

2. Mix 30 g oats, 75 g sugar, 1 tsp. baking powder, 1 tsp. salt and 165 g whole wheat flour in a mixing bowl.

3. Cut 60 g butter into small pieces and crumble it into the flour mixture. Knead well.

4. Add 60 ml milk and knead until a crumbly dough forms.

5. Flatten the dough into a disk. Lightly flour the surface and roll the dough out. Punch out cookies with a 5 cm-diameter cookie cutter. Place cookies on a parchment-lined baking sheet.

6. Prick each cookie 3 times with a fork and bake for 15-20 minutes. Let cool on the baking sheet.

7. Melt the chocolate in a microwave-safe bowl in the microwave in 20 seconds increments, stirring after each burst, until mostly melted and smooth.

8. Spread 1 tsp. chocolate on each cookie. Chill the cookies on the baking sheet until the chocolate is set.

