## Chocolate Cookies

NIBBLEDISH CONTRIBUTOR

## Ingredients

Chocoholic Cookies - superbly rich \& yum! (recipe makes 24 large cookies) - $1 / 2$ cup ( 125 gr ) unsalted butter $-60 \mathrm{z}(170 \mathrm{~g}$ ) dark chocolate chips -1 cup ( 250 ml )plain flour ( I use low gluten Spelt flour) - $1 / 2$ cup ( 125 ml ) dark brown sugar (good for you as it is high in molasses and low on refining) - $50 z(125 \mathrm{~g}) 70 \%$ or more dark chocolate bar (Lindt,Cadbury or couvature) - $1 / 2 \mathrm{tsp}(2.5 \mathrm{ml})$ bicarb soda $-1 / 4 \mathrm{tsp}$ ( 1.25 ml ) of sea salt - $1 / 4$ cup ( 125 ml ) caster sugar - $11 / 4$ cups ( 310 ml ) Rolled oats - 1 egg at room temp $1 / 2 \mathrm{tsp}(2.5 \mathrm{ml})$ baking powder $-1 / 2 \mathrm{tsp}(2.5 \mathrm{ml})$ vanilla essence $-3 / 4$ cup $(95 \mathrm{~m})$ l unsalted chopped nuts (peanuts,almonds,walnuts,macadamia)

## Instructions

1. blend oatmeal to a fine powder in a blender 2. cream butter and sugars 3. add egg and vanilla and mix to flour, oatmeal, salt, baking powder \& bicarb soda 4. add chocolate, nuts and choc chips to mix 5 . roll into 1.5 inch 40 mm balls and place on greased biscuit tray about 1.5 inches apart ( 5 cm ). 6. bake in a moderate oven (180C or 375F) for 10 minutes 7 . when baked cookies will be soft, so let them rest to cool on tray for 10-15 mins before storing, when completely cool store in air tight jar, good to store for several weeks. Delicious energy snacks and comfort food
