

Chocolate, Ginger, and Oat Cookies

Makes 16

Hands-on Time 10 minutes

Baking Time 15 minutes

Ingredients

- 200g rolled oats
- 100g wholemeal flour
- ¼ tsp fine salt
- 1 tsp baking powder
- ½ tsp ground ginger
- 70g dark muscovado sugar
- 200g margarine
- 100g stem ginger
- 2 tbsp syrup (from stem ginger)
- 100g dark chocolate

Equipment

- Mixing bowl
- Wooden spoon
- Scissors
- Knife
- Baking sheet
- Baking parchment
- Metal spoon
- Wire rack

Method

1. Preheat the Oven

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Line a baking sheet with parchment.

2. Make the Cookie Dough

- In a mixing bowl, combine the oats, flour, salt, baking powder, ground ginger, and sugar.
- Add the margarine and mix until combined.
- Shake excess syrup off the stem ginger, then snip it into small pieces using scissors. Add to the bowl.
- Stir in 2 tablespoons of stem ginger syrup.
- Chop the dark chocolate into small pieces and add to the mixture. Stir until evenly distributed.

3. Shape and Bake the Cookies

- Using a metal spoon, dollop half of the mixture into 8 mounds on the lined baking sheet. Flatten each mound with the palm of your hand.
- Bake on the middle shelf for 15 minutes until golden.
- Let the cookies cool on the baking sheet for a few minutes, then transfer to a wire rack to cool completely.
- Repeat with the remaining dough.

Enjoy!