



OAT & RAISIN COOKIES

Perfect with a cuppa and in lunchboxes alike, these wholesome raisin and oat cookies make for a wonderful, sweet treat. Easy to make, the addition of an organic Stonegate Estate egg will help to ensure that textbook texture and taste that is second-to-none!

Prep time 15 minutes | Cook time 12 minutes | Serves 6

INGREDIENTS

110g unsalted butter, softened
120g soft light brown sugar
1 organic Stonegate Estate egg
1/2 tsp vanilla essence
100g plain flour
1/2 tsp bicarbonate of soda
1/2 tsp ground cinnamon
1/4 tsp ground nutmeg
Pinch of salt
120g rolled oats
120g raisins

Preheat oven to 180c / 160c fan and line a baking tray with baking paper.

In a large bowl add the softened butter, sugar, egg and vanilla. Use an electric hand whisk to beat the mixture until pale and smooth.

In a separate bowl sieve in the flour, bicarbonate of soda, spices and salt. Mix this together and then fold into the butter mix. Finally add the oats and raisins and mix until evenly incorporated.

Roll the dough into equal sized balls in your hands and place them spread apart on the baking sheet.

Bake them in the hot oven for 12 minutes until lightly golden on the edges but still soft in the middle.

Allow the cookies to cool a little on the baking tray before attempting to handle them, and then transfer to a wire rack.



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