



## **Oat cookies with white chocolate lemon dip**

*Recipe by Angie Boyd*

Serves: 24

Cooking: 1hr 30min

Difficulty: Easy

### **Ingredients :**

#### *Cookies:*

750ml Rolled oats

187ml Whole wheat flour

5ml Bicarbonate of soda

5ml Baking powder

Pinch Salt

280ml Selati Demerara sugar

60ml Golden syrup

187ml Butter, softened

60ml Peanut butter

2 Eggs, medium

5ml Vanilla extract

125ml Desiccated coconut

125ml Salted peanuts, chopped roughly

125ml Chocolate chips

### *Dip:*

120g White chocolate

20g Butter

50g Water

50g Selati Granulated white sugar

1 Lemon, squeezed juice and grated zest

### **Methods :**

#### *Cookies:*

- Preheat the oven to 160C.
- Stir together the oats, flour, bicarb of soda, baking powder, coconut and salt in a medium bowl and set aside.
- Place the sugar, golden syrup, butter, and peanut butter into the bowl of an electric mixer fitted with the flat beater attachment. Mix on medium speed until pale and fluffy.
- Add the eggs and vanilla and mix until smooth.
- Reduce speed to low. Add the oat mixture and mix until just combined. Mix in peanuts and chocolate chips.
- Roll small balls of dough and place about 5cm apart on baking sheets lined with non-stick baking paper.
- Bake the cookies, rotating halfway through, until golden brown and just set (12 to 15 minutes.)
- Allow to cool for 5 minutes. Then transfer the cookies to wire racks to cool completely. Store in airtight containers until ready to serve. Serve on pretty plates with the dip on the side.

#### *Dip:*

- Chop the chocolate, and place together with the butter, into a bowl.
- Place the sugar, water and lemon juice into a small pot. Set over a medium heat and stir until the sugar has dissolved.
- Raise the heat and allow to boil for 30 seconds.
- Pour the hot syrup over the chopped chocolate and butter and leave for about a minute.
- Stir the chocolate mixture with a whisk until smooth and then stir in the lemon zest.
- Serve warm with the cookies.