








6
COOKIES



La Tablée des Chefs

Oatmeal and Chocolate Cookies

Ingredients

-  1 ¼ cup (310 ml) rolled oats (quick-cooking)
-  ½ cup (125 ml) all-purpose flour
-  1 pinch of salt
-  ¼ cup (60 ml) unsalted butter, melted
-  ½ cup (125 mL) brown sugar
-  ¼ cup (60 mL) unsweetened applesauce*
-  ⅓ cup (80 mL) chocolate chips*

YOU WILL NEED

- ★ baking sheet
- ★ 2 bowls (medium)
- ★ parchment paper*
- ★ set of measuring cups
- ★ spoon
- ★ wooden spoon

Preparation

- 1 Preheat oven to 375 °F.
- 2 Line a baking sheet with parchment paper* and set aside.
- 3 In a bowl, combine the rolled oats, flour, and salt.
- 4 In another bowl, mix together butter and brown sugar.
- 5 Add the applesauce and mix until the mixture is smooth.
- 6 Add the butter mixture to the dry ingredients and mix with a wooden spoon.
- 7 Mix in the chocolate chips.
- 8 Divide the dough into 6 equal parts. Press each cookie down to flatten slightly and place them on the baking sheet.
- 9 Bake the cookies for 16 minutes or until the edges turn a light golden color.

SUGGESTED ALTERNATIVES

*APPLESAUCE → 1 egg

*CHOCOLATE CHIPS → dried fruits, nuts, seeds, marshmallows, Halloween chocolates

*PARCHMENT PAPER → a little oil