

ORANGE CHOC CHIP OAT COOKIES

1 cup oats

¼ cup raw sugar

1½ teaspoon baking powder

2-3 tablespoons plain flour

40g butter, melted

1 egg

1 teaspoon vanilla essence

Juice of one orange (50ml)

Zest of one orange

20g dark choc chips



Preheat oven to 180 degrees.

In a mixing bowl combine the first 4 ingredients, mixing together well.

In the separate bowl, whisk the wet ingredients together, including the zest of the orange.

Add wet ingredients to dry ingredients, mixing to combine (if you feel the mixture is too wet add a little extra flour).

Stir in the choc chips.

Place spoonfuls of mixture onto a baking tray, shape the cookies with the back of your spoon to flatten. They will spread a little during baking.

Bake at 180 degrees, for 12-15 mins until just golden on the edges.

Source: mykidslickthebowl.com