Mrs Parker’s Group

Rhubarb and Oat Cookies

Season: All year
Type: Treat
Difficulty: Medium
Recipe Source:
Fresh from the garden: rhubarb

Equipment: Mix master Spatula Knife Chopping board Baking trays Spoon measures Sifter Scales Cup measures Slide Cooling rack

Ingredients
125 grams butter ½ cup brown sugar 1 egg ½ teaspoon vanilla ½ cup plain flour ½ teaspoon bi-carb soda Pinch salt ½ teaspoon cinnamon 125 grams rolled oats ½ cup chopped rhubarb ½ cup white chocolate chips ½ cup dried cranberries

What to do:
Pre-heat oven to 180*c
Line 2 baking trays with baking paper
Using the mix master with the paddle beater, cream the butter and sugar
Beat in the egg and vanilla
Sift flour, salt, bi-carb and cinnamon together and add to butter
Gradually beat in rolled oats, chocolate and cranberries
Roll into balls, place on trays and squash down with a fork
Bake for about 15 minutes or until golden