



## Mocha Oat Cookies

Sarah's Servings: 22 Sarah's skill: Easy, Baking time: 12 minutes

### Ingredients

120g Soft unsalted butter  
75g Light brown sugar  
50g Granulated sugar  
1 tsp Vanilla extract  
1 Large egg  
125g Plain flour  
1 Tbsp Boiling water  
4 tsp Instant barista coffee  
1/2 tsp Bicarbonate of soda  
175g Rolled oats  
100g Milk chocolate chips

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### Method

- Put the butter, light brown sugar, granulated sugar and vanilla extract into the bowl of a stand mixer and cream together.
- Add the egg and coffee and mix again.
- Then add the flour, bicarbonate of soda, and rolled oats and mix again.
- Then add the chocolate chips and mix until fully incorporated.
- Put the mixture in the fridge for at least an hour.
- When you are ready to bake the cookies pre-heat the oven to 180 degrees centigrade (160 fan) and line 2 baking trays with baking parchment.
- Chop the rhubarb into small pieces approx 1/2 cm.
- Roll the dough into walnut sized balls (30g approx) then place on the baking trays. You will need to do a few batches.
- Bake in the oven for 12 minutes.
- Leave to cool and set on the trays before transferring to a cooling rack.