



Rhubarb, Ginger & Oat Cookies

Sarah's servings: 24, Sarah's skill: Easy, Baking time: 12-14 mins

Ingredients

120g Soft unsalted butter
75g Light brown sugar
50g Granulated sugar
1 tsp Vanilla extract
1 Large egg
125g Plain flour
1/2 tsp Ground ginger
1/2 tsp Bicarbonate of soda
175g Rolled oats
75g Chopped raw rhubarb

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 mix again.
- Then add the flour, ginger, bicarbonate of soda and rolled oats and mix again.
- 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) add about 6 pieces of raw rhubarb and roll again 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.