

Oaty Chocolate Biscuits

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This recipe yields some lovely and chewy chocolate chip cookies that have a wonderfully soft texture. Use whatever chocolate chips you have to hand, although white chocolate chips are absolutely lovely.

Ingredients:

250g softened butter
250g porridge oats
175g chocolate chips
150g plain flour
200g light brown sugar
75g caster sugar
125g chopped walnuts
2 eggs
2 tsp. vanilla extract
1 tsp. baking powder
Pinch of salt

Directions:

1. Preheat the oven to 170C.
2. Cream together the butter, brown sugar and caster sugar. Beat in the eggs one at a time, and then stir in the vanilla extract.
3. Sieve in the flour, baking powder and salt, and then stir in the oats, walnuts and chocolate chips. Once combined, drop by the spoonful onto baking trays.
4. Bake the biscuits for 12 minutes, making sure to leave enough space between the biscuits for them to spread out.
5. Leave to cool before removing from the baking trays.

Author: Laura Young