

Salt and Serenity

Oatmeal Lace Cookies

This recipe comes from Nick Malgieri's book, **Cookies Unlimited**.

8 tablespoons (1 stick) unsalted butter, melted
1 cup large flake or quick cook oats (not instant oats) finely chopped, but not ground to a powder, in the food processor
1 cup sugar
1/2 teaspoon salt
1 large egg
1 teaspoon pure vanilla extract
1 teaspoon orange juice, strained
6 ounces semisweet or bittersweet chocolate, melted and cooled, for sandwiching the cookies

1. Line several cookie sheets with parchment paper. Set aside.
2. Set the racks in the upper and lower thirds of the oven and preheat to 350° F.
3. Pour the melted butter into a bowl; One at a time, stir in the remaining ingredients, except the chocolate, stirring smooth after each addition.
4. Use a 1/2-teaspoon measure to drop the batter on the prepared pans. Space the cookies about 3 inches apart in all directions, to allow room for them to spread. Bake the cookies for about 8 to 10 minutes, or until they have spread and are brown around the edges and lighter toward the center. Slide the paper onto cooling racks to cool the cookies.
5. When the cookies are completely cool, peel them off the parchment and arrange half of them bottom side up on a pan. Use a small offset spatula to spread about 1/2 teaspoon of chocolate on each inverted cookie. Top with another cookie, bottom to bottom. Store the finished cookies between sheets of parchment or waxed paper in a tin or plastic container with a tight-fitting cover.