

# Salt and Serenity

## Oat and Pistachio Cookies

Adapted from Natasha's recipe for Chocolate Hobnobs on [www.butterbaking.com](http://www.butterbaking.com)  
You will need a kitchen scale to make these cookies. Weighing your ingredients gives you much more accurate consistent results.

40 grams shelled pistachios  
125 grams unsalted butter, at room temperature  
80 grams light brown sugar  
2 Tablespoons Golden Syrup or corn syrup  
80 grams whole-wheat flour  
100 grams quick cook oats  
½ teaspoon baking powder  
½ teaspoon baking soda  
¾ teaspoon Kosher salt  
120 grams bittersweet chocolate, finely chopped

1. Preheat the oven to 350°F) and line 2 baking sheets with parchment paper.
2. Using a food processor, finely chop the pistachios. (You could also chop them by hand, it will just take a bit longer) It's ok if there are still a few chunky pieces. Set chopped pistachios aside.
3. In a stand mixer fitted with the paddle attachment, beat the butter and sugar until pale and smooth, about 2-3 minutes.
4. Add the golden syrup and beat until it's incorporated.
5. On a low speed, mix in the pistachios, flour, oats, baking soda, baking powder and salt.
6. Roll small tablespoons of dough into balls and flatten on the tray, until they are about 2 inches in diameter. Leave room between the cookies for spreading.
7. Bake for 10 - 12 minutes, until golden brown. Cool cookies on trays.

8. Set 100 grams of chopped chocolate into a glass measuring cup. Set aside the remaining 20 grams of chocolate. Melt chocolate in microwave on low power for one minute. Stir chocolate for a minute until melted. If it is still not melted, place back in microwave on low power for another 10-15 seconds. Stir again. Add 20 grams of chocolate you set aside and stir until all the chocolate has melted.
9. Spoon a teaspoon of chocolate onto the top of each cookie and spread out evenly. Chill in fridge until set.

Makes 20 cookies