

**Miele**

# Chocolate drizzled golden syrup oat cookie

By Miele

**10 minutes**

Preparation time

**15-20 minutes**

Cooking time

**35 biscuits**

Serves



## INGREDIENTS

- 1 cup rolled oats
- 1 cup plain flour
- $\frac{2}{3}$  cup caster sugar
- $\frac{3}{4}$  cup desiccated coconut
- 125g butter
- 2 tbsp golden syrup
- $\frac{1}{2}$  tsp bi-carb soda
- 1 tbsp boiling water
- 150g dark Valrhona chocolate

## METHOD

1. Combine oats, sifted flour, sugar and coconut.
2. Combine butter and golden syrup in a small saucepan and stir on low-medium heat, induction setting 4, until butter is melted.
3. Mix bi-carb soda with boiling water and add to the melted butter mixture. Stir into the dry ingredients.
4. Place teaspoons of mixture on baking paper lined baking trays, allowing room for spreading.
5. Place in the oven on Fan Plus at 140°C and bake for approximately 15-20 minutes, or until the biscuits are golden.
6. Bake the biscuits for an additional 5 minutes for a crunchy consistency.
7. Remove from the oven and cool on trays.
8. Melt chocolate on low temperature, induction setting 1, until chocolate is melted and glossy.
9. Drizzle chocolate over biscuits, or transfer into a piping bag to pipe over the top of each biscuit.

## Hints & Tips

- The biscuit dough can be frozen in a roll, or in the cut discs.