



High-fibre cookies

Wholemeal chocolate chip cookies

Makes 24

Method

- 1 Preheat** the oven to 190°C/170°C fan/gas mark 5. **Line** two large baking sheets with non-stick baking paper.
- 2 Blend** the coffee powder with the boiling water. **Set aside.**
- 3 Cream** the butter and sugar with an electric mixer until light and fluffy. **Add** the egg and **beat** well.
- 4 Sieve** the plain flour and bread soda together, then **stir in** the wholemeal flour and bran. Mix the dry ingredients into the creamed mixture but don't over-mix.
- 5 Stir in** the porridge oats, chocolate chips and blended coffee. **Mix** well.
- Using wet hands, **roll** walnut-sized pieces of dough into balls between the palms of your hands. Put on the lined baking sheets and **flatten** slightly.
- 7 Bake** in the preheated oven for 18–20 minutes, until golden brown.
- 8 Allow to cool** for 5 minutes on the baking sheets, then **transfer** to wire racks to cool completely. **Serve.**

Ingredients

- 1 tablespoon instant coffee powder
- 1 tablespoon boiling water
- 175 g butter, softened
- 125 g light brown sugar
- 1 egg
- 70 g plain flour
- 1 teaspoon bread soda
- 70 g wholemeal flour
- 25 g wheat bran
- 185 g porridge oats
- 100 g chocolate chips

Equipment

Plates and bowls for ingredients, weighing scales, 2 large baking sheets, non-stick baking paper, sieve, 2 mixing bowls, electric mixer, teaspoon, tablespoon, dinner knife, spatula, wire cooling rack, serving plate

