

Date and Walnut Cookies

This **English**¹ recipe is from a local Action Aid² activist.

For yields, see below.

"Cookies should be crisp round the edges, and gooey in the middle, these are quite oatey and appear to be dangerously good for you"

- The Cookie Monster.

Ingredients

50 g margarine
125 g **FAIRTRADE** caster sugar
1 egg
50 g self raising flour
some salt
175 g oats
125 g Suma **FAIRTRADE** dates
25 g **FAIRTRADE** walnuts

Method

Preparation

Pre-heat the oven to 180 degrees / Gas Mark 4.

Whisk the egg in a small bowl.

Chop the dates small.

Chop (or roll) the walnuts small.

Cream together the margarine and sugar.

Add the beaten egg and beat until well combined.

Add the flour and salt and mix well.

Add the oats, dates and walnuts and mix well.

Cooking

Place spoonfulls of the mixture well apart, on a greased baking tray.

If the spoon is a heaped teaspoon, the yield will be 24 cookies, bake for 15 minutes per batch.

If the spoon is a heaped tablespoon, the yield will be 12 to 15 cookies, bake for 20 minutes per batch.

To serve

Serve at room temperature.

Variations

Replace the dates and walnuts with apricots and almonds.

See also:

Anzac Biscuits³

Apricot and Almond Cookies⁴

Armenian Cookies⁵

Peanut Cookies⁶

Sunflower Cookies⁷

¹<http://www.fairtradecookbook.org.uk/countries/england.htm>

²<http://www.actionaid.org.uk/>

³http://www.fairtradecookbook.org.uk/recipes/anzac_biscuits.htm

⁴http://www.fairtradecookbook.org.uk/recipes/apricot_and_almond_cookies.htm

⁵http://www.fairtradecookbook.org.uk/recipes/armenian_cookies.htm

⁶http://www.fairtradecookbook.org.uk/recipes/peanut_cookies.htm

⁷http://www.fairtradecookbook.org.uk/recipes/sunflower_cookies.htm