

Irish Oat Cookies

Yield: 16 servings

Portion Size: 1 Cookie

Ingredients:

½ Cup	Butter
¼ Cup + 2 TBSP	Brown Sugar
1	Egg Yolk
¾ Cup	All-Purpose Flour
½ Cup	Old Fashioned Oats
¼ tsp	Baking Soda
¼ tsp	Kosher Salt

Directions:

Preheat the oven to 350 degrees F, and line two baking sheets with parchment paper.

In the bowl of a stand mixer, fitted with the paddle attachment, cream together the butter and brown sugar (at least 4 minutes).

Mix in the egg yolk until combined. Then add the flour, oats, baking soda, and salt until just combined.

Use a cookie scoop to drop balls of dough on a prepared baking sheet allowing room for spreading.

Bake for 12-14 minutes or until golden brown around the edges.

Cool then serve.