

MASALA COOKIES (SAVORY OATMEAL COOKIES)

September 9, 2014 - 28 Comments - Cookies

I gave a thought of trying savory cookies, with oats, but this time around with some Indian flavours and some spice kick 😊

- 99 grams (1 cup) Rolled Oats
- 60 grams (½ cup) Flour
- ½ tsp Baking Soda
- ½ tsp Salt (adjust to taste)
- 1 Green Chili (de-seeded and finely chopped)
- 1 Red Chili (de-seeded and finely chopped)
- ¼ tsp Crushed Black Pepper
- 1 tsp Mustard Seeds, lightly dry roasted
- 1 tbsp finely chopped, Curry Leaves
- 2 tsp Flax Seeds, lightly dry roasted
- 1/3 cup finely chopped, Walnuts
- 1/3 cup Butter
- 2 tsp Caster Sugar
- 1 small Egg **OR** 3-4 tbsp Milk (adjust the amount)

1. Preheat the oven at 180 degrees C. Prepare a baking sheet by greasing it lightly with butter or oil.
2. Mix together the dry ingredients except sugar and keep aside. Whisk the egg lightly and keep aside.
3. Add the sugar to butter and beat for a minute and a half. Add the whisked egg (or milk, if using) to it and beat for another half minute.
4. Tip in the dry ingredients to the egg batter. Using a silicon spatula or a spoon mix them together till there remain no dry bits in the batter (*do not over mix or over work with the batter*)
5. Taking a table spoon or more, drop the batter on a greased baking tray/ sheet. I prefer to make 'rough' balls and then flatten them before placing them on the baking sheet.
6. Bake the cookies for 20-25 minutes or more, depending how brown you prefer them. Once done, remove them from the oven and let them rest for two minutes before transferring them on a wire rack.
7. Cool and serve these flaky cookies with the beverage of your choice 😊

Note: The amount of chili depends on the heat of the chilies you are using.

Note: You can substitute curry leaves with cilantro leaves (*dhaniya patta*)

Note: These cookies turned out soft & chewy and if you like yours a little bit more crunchy bake them a few minutes longer.

Yield: Makes 12 (the size shown in the pic)