

Savory Oatmeal Cookies

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This is the perfect first-course party cookie. It works with wine and a schmear of soft cheese like something veiny and blue, or a triple cream like Saint Andre, which most good markets carry these days.

The fun part is saying you started dinner with cookies. After all, life is short. Go for it.

Makes 16 to 20 cookies

Ingredients

1 cup old-fashioned rolled oats	1/4 teaspoon baking soda
1/4 cup warm water	2 teaspoons chopped fresh rosemary
1/3 cup extra-virgin olive oil	1/4 teaspoon freshly-cracked black pepper
1/4 cup lightly packed light brown sugar	1 cup freshly-grated Parmesan cheese
1 large egg, beaten	Flakey sea salt such as Maldon or fleur de sel
1 cup sifted unbleached all purpose flour	
1/2 teaspoon fine sea salt	

Preheat the oven to 350° F. Line a baking sheet with parchment or Silpat.

Place the oats in a large mixing bowl and sprinkle the water over them.

In a small bowl, mix the olive oil, brown sugar, and egg. Pour this mixture over the oats, stir to combine, and set aside.

In another mixing bowl, combine the flour, fine sea salt, baking soda, rosemary, and black pepper. Whisk to combine well. Stir in the Parmesan.

Gradually sprinkle the flour mixture over the oat mixture, stirring until combined.

Form tablespoon-sized scoops of dough and evenly space on the baking sheet. Flatten each piece of dough to about 1/4-inch thick. Use your hands to form an even disk. Sprinkle a pinch of salt on top of each.

Bake for 15 to 17 minutes, until the edges are slightly darkened. Transfer to a cooling rack. Serve with soft cheese, or alone, stuffed into coat pockets, as a mid-day snack.