



delicious

winter 2015

Ivy's "Perfect" Oatmeal Chocolate Chip Cookies

We take cookies very seriously here at Pech Merle. Actually, Ivy takes them very seriously and waits impatiently all year for the one week her kitchen transforms into a holiday cookie factory. Every season she chooses new recipes to try, but this "perfect" cookie is always a constant. Not too sweet, a little chewy, highly addictive and pairs brilliantly with all of our wines. What more could you ask for in a cookie?



Cheryl Lawton
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the ingredients

1 cup all purpose flour
1/2 tsp baking powder
1/2 tsp baking soda
1/4 tsp salt
2 cups oats (quick oats, not instant)
1/2 cup pecans (chopped)

8 TBS unsalted butter (1 stick, room temp)
1/2 cup light brown sugar
1/2 cup granulated sugar
1 large egg
1/4 cup maple syrup
1/2 tsp vanilla extract
3/4 cup semisweet chocolate chips
maldon salt or coarse sea salt for finishing

the method

1. Preheat oven to 350 degrees. Line cookie sheets with parchment paper and have wire cooling racks ready. Yields 2 dozen cookies.
2. Combine together with a whisk: flour, baking powder, baking soda, salt, oats & pecans.
3. Beat butter, sugar and brown sugar together with a stand-up mixer or electric mixer for 30 seconds. Add egg and beat for two more minutes.
4. Add maple syrup and vanilla extract.
5. Turn mixer to low and add dry mixture slowly (flour, oats, etc...). Once combined, add chocolate chips.
7. Scoop rounded tablespoons of the mixture on the parchment paper and sprinkle the top of each cookie with a few crumbles of maldon/ sea salt.
8. Cook time is 9-12 minutes depending on oven and elevation. Remove when cookies are golden brown on top and place on wire rack for cooling.