



PREP: 20 min
COOK: 15 min
SERVES: 16

Salted Caramel Peanut Oat Cookies

These oat cookies are the perfect balance of a semi-sweet biscuit topped with sinful peanut caramel praline and lashings of dark chocolate. Try them with your morning coffee and prepare to be hooked!

Ingredients

Cookies

- 210g butter, softened
- ½ cup (110g) caster sugar
- ¼ cup (40g) brown sugar
- 1 large egg
- 1 tsp Queen Vanilla Bean Paste
- 1 cup (150g) plain flour
- 1 tsp baking powder
- 1 tsp salt
- 2 ½ cups (225g) rolled oats

Topping

- ½ cup (110g) caster sugar

Method - Cookies

STEP 1

Preheat the oven to 180C (fan forced) and line two baking sheets with baking paper.

STEP 2

Place butter and sugars into a large mixing bowl, and beat until light and creamy. Add in egg and vanilla and beat again until light, creamy and combined. Add flour, baking powder, salt and oats and stir until everything is combined in a soft sticky dough.

STEP 3

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our **Facebook** page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.



Ingredients

¼ cup (60ml) cream
50g butter, melted
1 cup (120g) roasted, unsalted peanuts
1 tsp sea salt
50g dark chocolate, melted

Method - Cookies

Roll dough into 16 pieces (just under 2 tbsp per ball), and space out on baking sheets with at least 5 cm between each. Flatten balls gently with your fingers.

Bake for 10 minutes, remove from the oven, then using a rounded metal spoon make an indent in the centre of each cookie. Place back in the oven and bake for a further 5-8 minutes, or until golden brown. Leave to cool completely on the trays - they will crisp up as they cool.

Method - Topping

STEP 1

Place sugar and two tablespoons of water into a heavy bottomed, medium saucepan over a medium heat. Cook, without stirring, for 5-8 minutes, or until a dark golden caramel is formed. Remove from heat and carefully add cream and butter - watch out for steam. Allow mixture to bubble up, and then stir gently and carefully, until the butter melts. Some of the caramel may seize - this is okay.

STEP 2

When butter is melted, place pan back on the heat and bring up to a gentle simmer, stirring to combine everything. Cook for approximately 2 minutes, or until the caramel thickens slightly. Stir through the peanuts and salt and leave aside to cool completely.

STEP 3

Assemble cookies by dividing cooled peanut caramel between the indents in the cookies. Melt the dark chocolate and then spatter over the cookies.

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our **Facebook** page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.