



Kids' oatmeal and chocolate cookies

10'
Hands on

8'
Cook Time

10
Portion(s)

1
Difficulty



Ingredients

- 100 g [homemade peanut butter](#)
- 120 g honey
- 1 pinch salt
- 120 g oats
- 50 g chocolate couverture, coarsely chopped
- 50 g candy-coated chocolates
- 1 teaspoon(s) cinnamon
- orange zest, of 1 orange

Διατροφικός πίνακας

Nutrition information per portion

200 Calories (kcal)	9.0 Total Fat (g)	3.2 Saturated Fat (g)	24.0 Total Carbs (g)
10%	13%	16%	9%

15.0 Sugars (g)	4.7 Protein (g)	2.0 Fibre (g)	0.16 Sodium (g)
17%	9%	8%	3%

Method

- Preheat the oven to 180° C (350° F) set to fan.
- In a [bowl](#) add the peanut butter, the honey, the salt, the oats, the chocolate, the sugar-coated chocolates, the cinnamon, the orange zest, and mix with a silicone spatula until the ingredients are homogenized and there is a thick cookie dough.
- With a knife, cut the dough into 10 pieces and shape them into balls. Each dough ball should be about 40 g.
- Transfer them to two [baking pans](#) lined with parchment paper.
- Bake for 7-8 minutes.
- Remove from the oven and let the cookies cool and thicken.
- Serve.