

# CRUNCHIE SANDWICH COOKIES

Makes 40 (20 Cookie sandwiches)

Hands-on time: 30 minutes

Hands-off time: 25 minutes

## INGREDIENTS

### For the cookie dough:

1 cup margarine, softened

1½ cups brown sugar

1 cup Alpro Oat Milk

1 tsp vanilla essence

1 cup desiccated coconut

4½ cups rolled oats

1 cup cake flour

1 tsp baking powder

2 tsp bicarbonate of soda

¼ tsp salt

### For the oat buttercream:

2 cups (250g) icing sugar

1 cup (230g) margarine, softened

2 tbsp (30ml) Alpro Oat Milk

## METHOD

1. Preheat the oven to 190°C and line a large baking tray with baking paper.

### For the cookies:

2. Cream the margarine and brown sugar together until smooth and creamy.

3. Add the Alpro Oat Milk and vanilla essence to the creamed margarine.

4. Add desiccated coconut, rolled oats, flour, baking powder, bicarbonate of soda and salt to the wet ingredients.

5. Mix until all the ingredients are combined and form a large ball of cookie dough. Place the dough in the fridge for 5 minutes to chill. *\*Chef's Tip: You can shape and freeze this cookie dough and bake from frozen whenever you need to.*

6. Scoop 1 tablespoon of dough and roll it to form a ball. Place each ball onto the lined baking tray with three fingers of spacing between each cookie ball. When done you should have 40 equal sized dough balls.

7. Bake the cookies for 12 minutes until the edges are golden brown. Once baked allow to cool completely.



**For the oat buttercream:**

8. In the meantime, make the buttercream by creaming the margarine and icing sugar until smooth.
9. Add the oat milk and vanilla essence and beat until combined.

**To Assemble:**

10. Spread 2 spoonfuls of buttercream onto half of the cooled cookies and sandwich together with another cookie. Serve with a cup of tea and ENJOY!