

Oatella Cookies

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Internet Address: <http://www.foodandwine.com/recipes/oatella-cookies>



- 1 3/4 cups all-purpose flour
- 1 teaspoon kosher salt
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon baking soda
- 1 cup vegetable shortening (I use the non-hydrogenated type, not Crisco)
- 1 cup granulated sugar
- 3/4 cup packed dark brown sugar
- 2 large eggs
- 13 ounces Nutella
- 2 cups rolled oats

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>

Servings: 60

1. Preheat the oven to 375° and line 2 large baking sheets with parchment paper. In a medium bowl, whisk the flour with the salt, cinnamon and baking soda. In a stand mixer fitted with the paddle, beat the shortening with both sugars at medium speed until light and fluffy, about 2 minutes. Beat in the eggs 1 at a time, scraping down the side of the bowl. Add the Nutella and beat until smooth. Reduce the speed to low and beat in the dry ingredients until just incorporated, then beat in the oats.
2. Scoop 1-tablespoon mounds of dough 2 inches apart on the prepared baking sheets. Bake for 8 to 10 minutes (mine took 10 minutes), until the edges are lightly browned and the cookies are just set; shift the pans from front to back and top to bottom halfway through baking. Immediately transfer the cookies from the pan to racks to cool. Repeat with the remaining dough.

Per Serving (excluding unknown items): 112 Calories; 6g Fat (44.2% calories from fat); 1g Protein; 14g Carbohydrate; trace Dietary Fiber; 7mg Cholesterol; 46mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 Fat; 1/2 Other Carbohydrates.