



Chocolate Sugared Oatmeal Cookies

The topping on the cookies looks like frosted lace – so beautiful!

1-2/3 cups old fashioned rolled oats
3/4 cup packed brown sugar
1/2 cup all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
8 Tablespoons unsalted butter, cut into half inch pieces and chilled
1 large egg yoke, (save white for icing)
2 teaspoons hot cocoa mix powder
1 teaspoon vanilla extract

ICING

1 large egg white
1/2 teaspoon hot cocoa mix powder
1 1/3 cups confectioners' sugar

Icing the Cookies

Dip just top of one cookie into icing.
Lift cookie from frosting and let excess drip back into bowl.

1. **For the Cookies:** Process oats in food processor until coarse flour forms, Add sugar, flour, salt, and baking soda; process until fluffy about 15 seconds. Add butter pieces; process until butter is well mixed. (it looks like wet sand)
 2. Whisk egg yolk and 2 teaspoons hot cocoa powder, stir in vanilla. Add to food processor; process until cohesive dough forms.
 3. Transfer mixture to pastry sheet; press and knead until there aren't any dry pockets remaining.
 4. Divide dough in half, then press and roll each piece into one inch wide log, about 10 inches long. Wrap logs tightly in plastic wrap and twist ends tightly to seal, refrigerate until firm, at least one hour or up to 24 hours.
 5. Adjust oven rack to upper cookie baking position; heat oven to 350 degrees F. Work with one dough log at a time, trim ends, then slice chilled dough into 1/2 inch thick rounds, rotating dough as you slice to prevent any flat edges from forming; space dough on two parchment paper lined baking sheets, about 20 cookie rounds per sheet.
 6. Bake until golden and firm to touch 14 to 16 minutes. Let cookies cool on sheets for 5 minutes, then transfer to wire rack. Let cookies cool completely before icing.
 7. **For the icing:** In a small bowl, whisk egg white and hot cocoa powder until dissolved, whisk in sugar until smooth icing (Icing will be quite thick; if too thick to adhere to cookies, whisk in 1/2 to 1 teaspoon water).
 8. Working with one cookie at a time, dip top into icing without fully submerging (only craggy peaks of each cookie should be iced), lift cookie from icing, let excess icing drip back into bowl, then invert cookie and return to cooling rack. Let cookies sit until icing is set.
- Serves: about 40 cookies

Recipe Inspired by America's Test Kitchen: *The New Cookie* book, Iced Espresso Oatmeal Crunchies, p.p.162-163.

About the Recipe: This brown sugar oat cookie is lightly flavored with mild chocolate. It is topped with a very light chocolate icing that looks like a delicate frosting lace pattern. Icing the cookies is the hardest part, but do take your time and try it. They look so beautiful on a cookie platter.