Oatmeal-Cookie Recipe

Ingridients:

- 1. Oatmeal (220g)
- 2. Dinkel Vollkorn dough (150g)
- 3. Dinkelhablweissmehl (150g)
- 4. Sugar (180g)
- 5. Butter (250g)
- 6. Raisins (50g)
- 7. Baking powder (1 tsp.)
- 8. Egg (1)

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Instructions:

1. Grind the oatmeal into powder. You can use a coffee grinder for that.



2. Mix all ingridients together.



As the end result you must get something like this. If the dough appears to be too dry, add 3 tsp. of cold water.



3. Roll the dough into a thin sheet.



4. Get some cool cutting forms and cut the dough.



5. Put the cut shapes onto the baking plate.



6. Bake the cookies for 25 min on 180 $\ensuremath{\text{C}}^{\,\circ}$.

