

OATMEAL COOKIES & CAMELITO

🕒 25 min 🍷 Medium

MATERIALS

Oven
Plastic Wrap
Baking Paper
Kitchen Torch
Bowl

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

6 Capsules Of Caramelito (6 X
40 ml)

6 X 50 ml Milk.
For the cookies:

100 G Softened Butter

100 G Cane Sugar

1 Egg - 100 G Wholemeal Flour

80 G Oat Flour

50 G Small-Flake ("Quick")
Oatmeal

40 G Chopped Nuts

½ Tsp. Baking Soda

2 Pinches Salt.

INSPIRATIONS



HOW TO MAKE !

In a food processor bowl, mix the butter with the sugar, add the egg, mix again, then add the flours, oatmeal, nuts, baking soda and salt.

■ Mix in spurts until a dough forms.

■ Shape dough into a roll 5 cm in diameter, wrap in plastic wrap, refrigerate for 2 hours.

■ Preheat oven

to 180° C (350° F, gas mark 4).

■ Slice the roll into cookie rounds, place cookies on the oven tray covered with baking paper and bake for about 10 minutes.

■ Serve with a Cappuccino made with Caramelito (40 ml). For a crème brûlée effect on the coffee, sprinkle with cane sugar, then brown with a kitchen torch.