



Chocolate Chip, Pecan & Oatmeal Cookies



the Smart Oven™ Air Fryer
with Element iQ™ System

Sage®

Chocolate Chip, Pecan & Oatmeal Cookies

 Prep 20 mins / Cook 36 mins / Standing 15 mins

 Makes 24



the Smart Oven™ Air Fryer

115 g butter, softened

100 g caster sugar

100 g brown sugar

1 tsp vanilla extract

1 large egg

160 g plain flour

2 tsp baking powder

$\frac{1}{2}$ tsp salt

170 g dark chocolate chips

60 g pecan halves, chopped

20 g rolled oats

1. Place the butter, caster sugar, brown sugar and vanilla into the bowl of a bench mixer with the paddle attachment. Mix on medium speed for 2 mins until pale and creamy.
2. Add the egg and beat until just combined.
3. Sift the flour, baking powder and salt into a medium bowl. Then add to butter mixture. Mix on low speed, mixing until just combined.
4. Add the chocolate chips, pecans and oats and mix on low speed until just combined.
5. Pre-heat the oven. Place the wire rack in the bottom position. Select **BAKE/155°C/SUPER CONVECTION**/12 mins and press start.
6. Line the pizza pan with baking paper. Make 8 balls with the cookie mixture using a heaped tbsp. Place the balls evenly spaced onto the tray and flatten slightly. When the oven has preheated, place the cookies into the oven and bake.
7. When the cookies are golden brown, remove them from the oven and cool on the tray for 5 mins. Then transfer to a wire rack to cool completely.
8. Repeat the process with the remaining dough until all the mixture is used.
9. When the cookies are cooled completely, place them into an air-tight container.