**Hobnob Chocolate Cookie**

Makes about 12 g cookies or 16 1TBSP cookies

Unsalted butter 1 stick (~115 g)

Light brown sugar 80 g

Golden syrup 20 g

Oats 100 g

Energy Cookie Mix 100 g

Baking soda ½ tsp

Kosher salt ¼ tsp

Chocolate topping:

Chocolate, bittersweet chips 100 g

Butter 30 g

Cream the sugar and butter until light, about 2-3 min. Add the golden syrup and blend.

Combine the Oats, Cookie mix, baking soda and salt. Add to the butter mixture all at once and stir until fully combined.

Gather into a ball and chill for 15-30 minutes.

Heat oven to 350° F.

Roll 12 g balls and space at least 2 inches apart on parchment. Flatten gently to at ¼” height disk. This can be done either with fingers or using a glass with a piece of parchment on top of cookie. Touch up edges to uniform 1.5-inch circle. Chill again for 10 minutes if the cookies become warm while rolling them. Bake for 10 minutes rotating the pan mid-way.

While cookies are baking, melt about ¾ of the chocolate and butter in the microwave in 15 second intervals. Stir in the rest of the chips once fully melted. Stir until glossy. Do not overheat the chocolate. Spread a teaspoonful of the chocolate on the *bottom* of the cookie to make a thin layer with an offset spatula. Wait a few moments to let it set before drawing crossed lines through it with a fork to make a classic hobnob look. Cookies can be chilled briefly to help set the chocolate. They also freeze well. After the chocolate is set, store in an airtight container with waxed paper between layers.

Notes: A 10ml Cookie scoop is perfect to portion the dough. The size allows for 12 cookies/box. You can substitute honey 1:1, but the golden syrup works well with the oats/oat flour to make a lovely toffee flavor. Lyles Golden Syrup is available at some grocery stores and Amazon for $7. You don’t need to flatten the cookie before baking but it does help to make a more uniform size and shape. Silpat mats don’t allow for as crisp of a cookie. Placing the chocolate on the bottom of the cookie makes them look great coming and going!

**How the Energy Chocolate Hobnob came to be:**

Thank you so much for the opportunity to participate in this. I really enjoyed the iterative process of developing a recipe and it gave me a greater understanding of how each ingredient can influence the final product.

I wanted a cookie that complemented and worked with the mix but was also a traditional cookie. I also sought a cookie that would be easy to make during the holiday season when our ovens and agendas are so busy. The Hobnob fits the bill perfectly. The Hobnob, a popular traditional British biscuit, contains oats and wholemeal flour. Given that the base cookie mix has both whole wheat pastry flour, oats, and oat flour, it seemed like the mix would work well into a Hobnob. That turned out to be true and with few modifications the mix was incorporated into a traditional Hobnob recipe.

The key to a great Hobnob is to use golden syrup, which pairs nicely with the oats. This, along with the brown sugar (more so than white), makes a nice caramel toffee taste (more so than if honey is substituted for golden syrup). It’s a simple recipe that easily transforms the cookie mix into a holiday treat. The chocolate is not always added to Hobnobs, but since it’s the holidays it seems like a great time to dress up the cookie a little. It also satisfies a chocolate craving without being overly sweet.

I was debating between this recipe and another more complex cookie, so I invited many friends and family to taste test. I spent most of my time developing the other recipe, which involved a lot toasting and chopping of ingredients and grinding the cookie base to achieve a finer texture. Both cookies received good reviews, but I was leaning in the direction of the Hobnob. I really like how uncomplicated the recipe is. It was a tough decision but one morning I found several Hobnobs had disappeared before breakfast. My daughter had stacked the ballot box! The Hobnobs are not only easier to bake but apparently easier to consume.