

Recipe Name: Swedish Oatmeal Thins aka Havreflan w/
Dark Chocolate + Sea Salt

Serves: ~ 20 cookies From: April + CJ Cook Time:

Ingredients

$\frac{2}{3}$ stick of unsalted butter
2 tbsp. of honey
2 tbsp. of milk (whole)
 $\frac{1}{2}$ cup of all purpose flour
 $\frac{1}{4}$ tsp. of baking powder
6 tbsp. of rolled oats
 $\frac{3}{4}$ cup of granulated sugar
 $\frac{1}{4}$ tsp. of vanilla bean
powder OR vanilla extract
 $\frac{2}{3}$ cup of dark chocolate
(melted)

Flaky salt on the side

Direction

- ① pre-heat your oven to 350°F .
- ② Melt butter in saucepan. Remove from heat and stir in honey and milk.
- ③ Combine flour, baking powder, rolled oats and sugar in a mixing bowl. Add vanilla to the butter mixture and add it to the flour mixture until batter is well combined. Batter will be loose!
- ④ spoon a heaping teaspoon for each cookie onto a baking sheet leaving a lot of space since the cookies will spread (a lot).
- ⑤ Bake ~~for~~ for 6-8 mins or until cookies are brown around the edges. Let them cool, then brush w/ melted chocolate + sprinkle w/ flaky salt!

Notes:

I would test one cookie out to see how it spreads and how long to keep them in the oven. ~~Probably wants to~~ eat a burnt cookie!

I make these for Thanksgiving and Christmas cookie exchange parties. They're always a hit! Enjoy!!