


French Cuisine


MADE SIMPLE


French Squirrely Crunchy Bits

Biscuits à l'écureuil

(Gluten-free option)

 15 cookies

 10 mins prep time

 30 mins total time

 Easy

INGREDIENTS

Wet ingredients

- 3/8 cups (less than 1/2 cup) (100 g) peanut butter
- 1/4 cup (50 g) olive oil
- 1 egg
- 1 tablespoon of vanilla extract

Dry ingredients

- 3/4 cups (80 g) white sugar
- 3/4 cups (100 g) flour of your choice (rice flour works well as a GF option)
- 1 cup (100 g) quick small oats
- 1 teaspoon (5g) baking powder
- 1/3 cup (60 g) chocolate chips



DIRECTIONS

1. Preheat oven to 350 °F.
2. Bowl 1: Wisk together the following ingredients: peanut butter, oil, sugar, vanilla.
3. Wisk an egg and add it to Bowl 1 whisking everything together.
4. Bowl 2: Mix together the following ingredients: flour, oats, baking powder.
5. Mix Bowl 1 and 2 together. I find it best to mix everything together with your hands.
6. Add the chocolate to the mix.
7. On a baking sheet, form small cookie balls of about one inch in diameter.
You will need to squeeze the dough together to make the ball.
8. Gently push the cookies down less than 1/2 of the total height with your fingers so the cookie is flat on top. If you see the cookie starting to crack on the outside edges when pushing it down, gently join the cracks together by squeezing them together with your fingers. The cracks are so normal, as it is a preview of their crunchiness!
9. The squirrely cookies will cook for about 10-15 minutes. Be carefully not to overcook them.
10. Once removing the cookies from the oven, let them sit for 15 minutes to cool down on the baking tray. If you remove them too early they will be too fragile and will fall apart.
11. These squirrely bits preserve well in the frig or freezer.

Bon Appetit!
Emilie Anne 

