

Date Cookie Recipe*

Here is a delicious recipe of dates cookies proposed by our partner, Les ateliers cinq épices



Expertise

Skills for the student:

Develop healthy lifestyle habits

Statement of professional competencies put forward by this activity:

• Planning and organizing activities

Educational Intentions (Suggestions):

At the end of the activity, the student will have developed his healthy lifesyle habits.

Age Group:

Multiage

Required Materials:

Ingredients

- 11/2 cups (375 mL) oats flakes
- 3/4 cup (180 mL) whole wheat flour
- 1 C. tea (5 ml) baking powder
- 1/4 c. 1 teaspoon salt
- 3/4 cup (180 mL) pitted dates, chopped
- 1/3 cup (80 ml) brown sugar
- 1/3 cup (80 ml) of canola oil
- 1/3 cup (80 ml) cold water
- 1 C. (5 ml) vanilla extract



^{*}Thank your to Les ateliers cinq épices for this recipe.

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Préparation

- 1. Preheat oven to 375 ° F (190 ° C).
- 2. Oil a baking sheet or cover with parchment paper.
- 3. In large bowl, combine oatmeal, flour, baking powder, salt and dates.
- 4. In another bowl, mix the brown sugar, oil, water and vanilla.
- 5. Pour the mixture of liquid ingredients over the dry ingredients. Mix well. If the preparation is too dry, add a little water.
- 6. For each cookie, measure 2 tbsp. of dough (30 ml) and pour it on the baking sheet. Using a spoon, crush each cookie slightly.
- 7. Cook for 10 to 15 minutes (may vary according to the oven).
- 8. Suggestion: remove the cookies from the oven when they are still a little soft in order to obtain a soft cookie even when it is cooled.
- 9. Let cool down a few minutes before serving.
- 10. Enjoy!





