Oats Jaggery Cookies

Cook With Manali — Manali Singh | https://www.cookwithmanali.com/oats-jaggery-cookies/

Eggless • Whole wheat & oats • Sweetened with jaggery

Yield: 13–14 cookies	Prep: 20 minutes	Bake: 18–22 minutes

Ingredients

- 1 cup (130 g) atta / durum whole-wheat flour
- 1 cup (100 g) old-fashioned rolled oats
- ¾ teaspoon baking powder
- ¾ teaspoon ground cardamom
- ¾ teaspoon ground cinnamon
- ¼ teaspoon salt
- ½ cup (113 g) unsalted butter, softened to room temperature
- ¾ cup (96 g) powdered jaggery, sifted before measuring
- 2–3 tablespoons (30–45 ml) milk
- ¼ cup chopped nuts (cashews and almonds, or as preferred)

Method

1. Heat the oven to 350°F (175°C). Cover a large baking tray with parchment paper.
2. Combine the atta, oats, baking powder, cardamom, cinnamon and salt in a bowl.
3. Sift the jaggery powder, then measure it. In a separate bowl, beat the softened butter with the jaggery for 2–3 minutes, until creamy.
4. Mix in the milk, then add the dry ingredients. Fold in the chopped nuts. The dough will be sticky; this is expected.
5. Portion approximately 35–40 g of dough per cookie. Roll each portion into a ball and flatten to roughly 2½ inches (6 cm) across. Place on the prepared tray.
6. Bake for 18–20 minutes at 350°F. For an extra-crisp texture, bake up to 22 minutes, watching closely.
7. Transfer the baked cookies to a wire rack. Cool fully before storing.

Baking & Storage Notes

- 18 minutes: softer cookies with lightly crisp edges. 20 minutes: crisp edges and softer centres. 22 minutes: a firmer, crispier cookie.
- Optional additions include raisins, dried cranberries or pumpkin seeds.
- Ghee may replace the butter in an equal amount.
- Store completely cooled cookies in an airtight container at room temperature for approximately two weeks.