

The Tempest Two Cookie Recipe

'Boatmeal'Raspberry & Honey Cookies

“When we rowed the Atlantic, our food options were limited to say the least. We had 4 savoury freeze dried meals, and one sweet which acted as our breakfast and dessert. This was a dehydrated bag of Oatmeal and raspberry, which we livened up with some honey. This bag of sugary paste, became a firm favourite and a high-point in our day. We wanted to bring this meal to life in the form of a cookie, which hopefully would taste a bit nicer!”

Ingredients

1 cup instant oats
3/4 cup flour
1 1/2 tsp baking powder
1/2 tsp cinnamon
1/8 tsp salt
2 tbsp unsalted melted butter
1 large egg
1 tsp vanilla extract
1/2 cup honey
6 tbsp raspberries

In a bowl, whisk the oats, flour, baking powder, cinnamon, and salt. In a separate bowl, whisk the butter, egg, and vanilla. Stir in the honey until thoroughly mixed. Add in the flour mixture, stirring just until mixed. Add raspberries. Chill the dough for at least 30 minutes.

Preheat the oven to 325°F, and line a baking sheet with parchment paper.
Drop the cookie dough into 12-15 balls on the baking sheet. Bake at 325°F for 13-15 minutes.
Cool on the baking sheet before turning out onto a wire rack.