

# Oatmeal Thins

Recipe By Marilyn Ayalon



Cooking and Prep:  30  
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Serves:  40

Contains:    

Preference: Parve

Difficulty: Easy

Occasion: Rosh Hashanah,  
Sukkot

Diet: Vegetarian, Pescetarian

Source: Family Table by  
Mishpacha Magazine

Simple, crispy, and good for you too — what more could you ask for? The oats add a special touch. Make sure to use old-fashioned rolled oats, not the quick-cooking kind.

## Ingredients (11)

### Main ingredients

- 2 tablespoons **Shibolim Whole Wheat Flour**
- pinch salt
- 1 teaspoon **Haddar Baking Powder**
- 1/4 teaspoon **Gefen Cinnamon**

- 1/4 teaspoon ginger
  - 1 tablespoon sesame seeds *(optional)*
  - 1/2 cup (1 stick) margarine, melted (use soy-free, if needed)
  - 1 and 1/2 cups old-fashioned rolled oats
  - 1 egg (at room temperature)
  - 2/3 cup brown sugar (can use raw cane sugar)
  - white chocolate, for drizzling *(optional)*
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## Start Cooking

### Make the Cookies

Yields about 40 cookies

1. Preheat the oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. Combine flour, salt, baking powder, cinnamon, ginger, and sesame seeds, if using, in a small bowl, and set aside.
3. Mix the melted margarine and rolled oats very well in a medium-sized bowl and set aside.
4. Cream the egg and sugar in the bowl of your mixer. Add the flour mixture. Don't overmix.
5. Add the oats and margarine, and mix gently until it comes together as one dough.
6. Using a spoon, scoop dough into balls one and a half inches in diameter and place on a lined baking sheet, leaving room for expansion. Bake for 8–10 minutes just until the cookies turn slightly golden. Be careful not to burn.
7. Let cool and store in a tightly sealed container. If desired, melt white chocolate in a double boiler and drizzle on top of each cookie.

### Credits

Photography: Moishe Wulliger and Chaya Berger

Styling: Renee Muller and Rachel Mintz