



INGREDIENTS:

1/2 cup + 2 Tbsp granulated sugar

2 eggs

2 Tbsp gluten-free flour mix (we recommend Bob's Red Mill GF 1-to-1);
or sub all-purpose flour

1 cup rolled oats

3 Tbsp rye flakes

1/3 cup pecans, toasted and finely
ground (walnuts are great also)

1/3 tsp kosher salt

3 1/2 Tbsp unsalted butter, melted

1/2 tsp vanilla extract

1/4 cup bittersweet chocolate chips

DIRECTIONS:

In a stand mixer fitted with the whisk attachment, beat the sugar and eggs at medium speed for 3 to 5 minutes, until light and fluffy in texture.

In a small bowl, combine the flour, oats, rye flakes, pecans, and salt.

With the mixer at low speed, gradually add the oat mixture. Add the melted butter and vanilla and mix thoroughly. Let the cookie dough sit at room temperature for 30 minutes.

Preheat oven to 375°F and line 3 rimmed baking sheets with parchment.

Using a tablespoon to portion the dough, drop 9 cookies per baking sheet. Flatten slightly to make a round or heart design. These cookies spread, so leave 1 to 2 inches between each cookie.

Bake for 5 to 8 minutes, or until lightly golden brown in the center and

deeper brown at the edges, rotating the baking sheets a few times for even baking. Remove from the oven and transfer the cookies to a wire rack to cool.

Melt the chocolate chips in a water bath: Fill a medium saucepan with a few inches of water and set a small heatproof bowl over the top (the bowl should not touch the water). Using a spatula, melt the chips completely, then remove from the heat. Using a spoon, drizzle chocolate over the cookies and let cool to set.

Store in an airtight container for freshness.



A delicate, traditional Scandinavian cookie made with oats, rye flakes, and a drizzle of bittersweet chocolate. I plan to make these part of my Valentine's Day gift-giving treats! For the best texture, toast the pecans until fragrant, then cool completely before grinding so they stay nutty, not oily. I make them gluten-free — though you wouldn't know it unless I told you — but you can make them with regular flour if you'd like. You might consider doubling the recipe, as they'll disappear fast.

- Leslie Mackie

