



Ingredients

For
12
medium-
sized
cookies

15g / 6 tsp rolled oats (gf if needed)

94g / $\frac{3}{4}$ cup gluten free flour (I use Doves Farm self-raising gf) or plain / all-purpose flour

$\frac{1}{2}$ tsp baking soda (sodium bicarbonate)

$\frac{1}{3}$ tsp fine sea salt

$\frac{1}{12}$ tsp ground cinnamon ($\frac{1}{3}$ of a $\frac{1}{4}$ tsp)

75g / $\frac{1}{3}$ cup unsalted butter, good quality French-style like le Président (softened)

50g / $\frac{1}{4}$ cup soft light brown sugar

50g / $\frac{1}{4}$ cup caster (superfine) sugar less 1 tsp (I use unrefined golden caster sugar)

$\frac{1}{2}$ tsp pure vanilla extract

scant $\frac{1}{4}$ tsp lemon juice, freshly-squeezed

36g beaten egg (from $\frac{2}{3}$ medium-large egg)

170g / 1 cup semi-sweet chocolate chips (good quality like Guittard 46% - or Ghirardelli - cocoa)

50g / $\frac{1}{2}$ cup chopped walnuts (or other nuts)

