



THE WEDNESDAY CHEF

The Bojon Gourmet's Teff Oatmeal Chocolate Chip Cookies with Walnuts and Cranberries

Adapted from [Alternative Baker](#)

Makes 20 cookies

Note: For extra dense, chewy cookies, give the pan a few firm raps on the counter when you pull them from the oven.

8 tbsp (113 g) unsalted butter, melted and cooled

1/4 cup plus 2 tablespoons (80 g) packed light brown sugar

1/4 cup (50 g) organic granulated cane sugar

1 large egg

1 teaspoon vanilla extract

3/4 cup (100 g) teff flour

1/4 cup (27 g) tapioca flour/starch

3/4 teaspoon fine sea salt

1 cup (90 g) old-fashioned rolled oats

1/4 teaspoon baking soda

6 ounces (170 g) coarsely chopped bittersweet chocolate (60-70%)

3/4 cup (90 g) walnuts, toasted, cooled, coarsely chopped

Handful dried cranberries or sour cherries

1. Preheat the oven to 350°F/180°C. Line two baking sheets with parchment paper or a baking mat.
2. Place the cooled butter in a large bowl. Whisk in the two sugars. Then whisk in the egg and vanilla.
3. Sift the teff flour, tapioca flour and sea salt over the sugar mixture. Stir vigorously to combine thoroughly. Stir in the oats, chopped chocolate, walnuts and cranberries. (If you need the time, you can let this mixture stand for 2 hours before baking.)
4. Scoop the dough (about 2 tablespoons per cookie) onto the prepared baking sheet, spacing them about 2 inches apart. Bake the cookies until the edges are golden and the tops are set, about 10-15 minutes.
5. Remove the sheet and place on a cooling rack. Repeat with the second sheet and remaining batch of cookie dough. The cookies can be stored in an airtight container for up to 3 days.