



With the cooler weather in Nairobi, nothing would be more heartwarming and fantastic than my apple chai masala oat cookies <3



Ingredients

2 cups of rolled oats	1 egg (at room temperature)
1/2 a cup of all purpose flour	1 cup of mala (at room temperature)
3 tablespoons of sugar	2 tablespoons of butter (molten and at room temperature)
1 1/2 teaspoons of chai masala	1 apple, finely chopped
1 teaspoon of cinnamon	1 teaspoon of vanilla extract
1 teaspoon of baking powder	

Method

Preheat your oven to 175°C.

First, mix all your dry ingredients together: the rolled oats, flour, baking powder, chai masala and cinnamon. In a separate bowl, mix the butter, mala and vanilla extract. Once combined, whisk in the sugar and egg. Once completely combined, add that to the dry ingredients and mix in until just combined.

Fold in the apples and once combined, place spoonfuls on your baking tray about an inch apart and bake for about 20-30 minutes.

Once done, glaze if you so please or serve as is.



SERVE WITH: milk/tea/coffee/ on their own

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/nutmeg-clove-vitumbua/>