

Easy Oatmeal Cookies with Chocolate Ganache Filling

Oat Cookies with Chocolate Ganache

OVEN
340°F

TIME
25 min

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INGREDIENTS

For the Cookies:

1 cup oats
1 cup plain flour
1 cup caster sugar
¾ cup shredded coconut
125 g butter
2 tbsp golden syrup
½ tsp baking soda
3-4 tbsp hot water

For the Chocolate Ganache:

175 g dark chocolate, chopped
150 ml cream

DIRECTIONS

1. Preheat the Oven: Preheat your oven to 170°C (340°F) and line a baking tray with baking paper.
2. Mix the Dry Ingredients: In a large bowl combine:
3. Oats
4. Plain flour
5. Caster sugar
6. Shredded coconut
7. Mix well and create a small well in the center.
8. Melt the Butter and Syrup: In a saucepan over low heat, melt the butter together with the golden syrup, stirring until smooth.
9. Activate the Baking Soda: In a small bowl mix the baking soda with hot water until dissolved.
10. Add this mixture to the melted butter mixture and stir until slightly frothy.
11. Combine the Dough: Pour the melted mixture into the dry ingredients.
12. Mix until a sticky dough forms. If the mixture feels too dry, add a little more water.
13. Shape the Cookies: Roll spoonfuls of dough into small balls and place them on the prepared baking tray.
14. Leave space between each cookie and flatten them slightly.
15. Bake: Bake for:
16. 7-8 minutes for small cookies
17. 9-10 minutes for larger cookies
18. Bake until the cookies are lightly golden.
19. Cool Completely: Transfer the cookies to a wire rack and allow them to cool completely before adding the filling.
20. Prepare the Chocolate Ganache: Heat the cream in a small saucepan until just before boiling.
21. Pour the hot cream over the chopped dark chocolate and stir until smooth and glossy.
22. Allow the ganache to cool slightly until thickened.
23. Assemble the Cookies: Spread a spoonful of ganache onto one cookie and top with another cookie to create a sandwich.
24. Repeat with the remaining cookies.

SWAPS & NOTES

Oats: Rolled oats work best because they provide a hearty texture.

Golden syrup substitute: Honey or maple syrup can be used if golden syrup isn't available.

Chocolate options: Dark chocolate provides rich flavor, but milk chocolate will create a sweeter filling.

Add-ins: Chopped nuts, orange zest, or espresso powder can add extra depth of flavor.

TIPS FOR SUCCESS

Allow cookies to cool fully: Warm cookies can melt the ganache too quickly.

Use good-quality chocolate: Higher-quality chocolate produces a smoother ganache.

Flatten evenly: Uniform cookies create neater sandwich pairs.

Let ganache thicken slightly: This prevents it from running out when sandwiching the cookies.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-oatmeal-cookies-with-chocolate-ganache-filling/>