



## HARVEST OATMEAL CHOCOLATE CHUNK COOKIES WITH SALTED TOASTED PEPITAS



Ahhh, fall. The crisp air, the soft comfort of a sweater and the irresistible urge to bake are the signs of autumn. With the grape harvest nearly complete here at Chandon, we are relishing the change of seasons. To celebrate we're indulging in these sweet cookies, which are a tasty treat for the end of a meal when your glass still has a splash or étoile Rose or Chandon Pinot Noir in it. Yields 24 - 30 cookies.

### *Wine Pairing:* Pinot Noir or étoile Rosé

2 1/2 cups old fashioned oats  
1 cup all-purpose flour  
1 cup white whole wheat or hazelnut flour  
1/4 cup light brown sugar (optional)  
10 medjool dates, finely chopped  
1 tsp baking soda  
1 tsp salt  
1/2 tsp cinnamon  
1/2 cup coconut oil, melted OR 1/4 cup melted coconut oil + 1/4 cup pumpkin puree  
1/2 cup unsweetened apple sauce  
2 eggs  
1 Tbsp vanilla  
2 cups dark chocolate, chopped  
1/3 cup unsweetened flaked coconut  
1 Tbsp butter  
1 cup raw pepitas (pumpkin seeds)  
1 tsp maple syrup  
8 oz semi-sweet or dark chocolate, melted  
Instant coffee powder  
Sea salt flakes, for sprinkling

Preheat the oven to 350° F. Line a baking sheet with parchment paper.

In a large mixing bowl or bowl of a stand mixer, combine the oatmeal, flours, brown sugar, dates, baking soda, salt, cinnamon, melted coconut oil (pumpkin puree if using), applesauce, eggs and vanilla. Beat until the dough is moist and all the ingredients are combined. Fold in the chopped chocolate and coconut flakes.

Using your hands, form small mounds of 1 1/2 tablespoons of dough. Place on the prepared baking sheet and squash down into circles, 1/2-inch thick. Repeat with the remaining dough.

Bake for 10 -12 minutes or until set. DO NOT OVER BAKE, if anything under bake. Let cool slightly on a cooling rack.

Meanwhile, heat a skillet over medium heat and add the butter. Once melted, add the pepitas and maple syrup. Cook until lightly toasted and caramelized, about 5 minutes. Be careful not to burn.

Dip each cookie into the melted chocolate and place on a parchment lined cookie sheet. Sprinkle the seeds onto the cookies and then sprinkle with salt + crushed instant coffee powder. Allow the chocolate to become firm.

Cookies can be stored in an airtight container for up to 4 days.