



Chocolate Chip, Pecan & Oatmeal Cookies



the Smart Oven® Air Fryer Pro

Breville®

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Prep 10 minutes / Cook 24 minutes



Yields 24 cookies



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½ cup (115g) butter, softened
½ cup (100g) sugar
½ cup (100g) firmly packed brown sugar
1 teaspoon vanilla extract
1 large egg
1½ cup (160g) all-purpose flour

2 teaspoons baking powder
½ teaspoon kosher salt
1 cup (170g) chocolate chips
½ cup (60g) pecan halves, chopped
¼ cup (20g) rolled oats

Method

1. Line 2 baking pans with parchment paper.
2. Assemble Breville bench mixer with beater attachment. Place butter, sugar, brown sugar and vanilla in the mixing bowl. Mix on medium speed for 2 minutes until pale and creamy.
3. Add egg and beat until just combined. Sift flour, baking powder and salt, then add to egg mixture on low speed, mixing until just combined.
4. Add chocolate chips, pecans and oats and mix on low speed until just combined.
5. Roll heaping tablespoons of dough into balls and place 6 balls, 2 inches (4cm) apart, on each prepared pan.
6. Insert wire racks in rack positions 3 and 6. Select COOKIES/315°F (155°C)/SUPER CONVECTION/12 minutes. Press START to preheat oven.
7. Bake cookies for 12 minutes, rotating halfway through baking (change top to bottom and front to back).
8. Let cool on baking pans for 5 minutes then transfer to a wire rack to cool completely.
9. Repeat with remaining dough.

Tip

If using only one tray at a time bake on COOKIES/325°F (165°C)/CONVECTION/12 minutes in rack position 5 and rotate halfway through.