Oatmeal Lace Cookies, with Chocolate and Caramel Drizzle

Ingredients

for the cookies
1/2 cup all purpose flour
1 1/2 cups rolled oats
1/4 teaspoon salt
1/2 cup unsalted butter
1/2 cup light corn syrup
1/2 cup granulated sugar
1/2 teaspoon vanilla extract

for the Chocolate Drizzle
1/2 cup heavy cream
1 1/2 tablespoons unsalted butter
6 ounces semisweet chocolate, finely chopped
pinch of salt

for the Caramel Drizzle
1 cup granulated sugar
1/2 cup heavy cream
pinch of salt

Directions

In a mixing bowl, whisk together flour, 1/2 cup of the oats and the salt. In a saucepan over medium heat, combine butter, corn syrup and sugar. Bring to a boil and cook, stirring occasionally, until the butter has completely melted, about 5 minutes. Pour the hot butter mixture over the oat mixture and add the vanilla. Stir with a wooden spoon until the oat mixture is completely incorporated. Cover and refrigerate the dough for at least 2 hours or up to 3 days.

Preheat oven to 325F. Prepare cookie sheets with silpat or parchment paper.

Place the remaining cup of oats in a bowl. Scoop up rounded teaspoons of the dough and roll in the oats, pressing the oats into the dough. Place the cookies on prepared sheets, spacing them about 2 inches apart.

Bake until the edges are lightly browned and the tops are lightly golden in the center, about 8 to 10 minutes. Let cool on the sheet for 5 minutes. Then, using a metal spatula, transfer to wire racks and let cool completely.

While your cookies are cooling, make your glazes. For the chocolate, in a small saucepan over medium-high heat, bring cream and butter to a boil. Remove from the heat. Add the chocolate and the salt and stir to completely cover the chocolate with cream. Slowly whisk until the mixture until it is smooth. Transfer to a small bowl and let cool, stirring frequently, until the glaze is thick enough to coat the back of a spoon, 40 minutes or so. Fill into a decorating tube or a piping bag with a very fine tip.

For the caramel, in a heavy, high sided saucepan over medium-high heat, cook the sugar until it begins to melt around the edges, about 4 minutes. Continue to cooking, stirring constantly with a wooden spoon, until the sugar is completely melted and turns golden, about 2 minutes more. Be very careful as sugar burns easily and quickly!

Carefully pour the cream howl the side of the pan in a slow, steady stream (it may splatter), stirring constantly until the mixture is completely smooth. Stir in the salt at this point. Pour the glaze into a small heatproof bowl and let cool for 20-30 minutes before filling into a decorating tube or a piping bag with a very fine tip.

To glaze the cookies, arrange them on wire racks. Drizzle the chocolate glaze in one direction and then the caramel drizzle in the other. Let cookies set for at least 2 hours before serving or storing.