



**OAT COOKIES**

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## INGREDIENTS

75g self-raising flour  
75g porridge oats  
50g caster sugar  
75g butter  
1tbsp golden syrup  
2 tsp milk\*

## ALLERGENS

Dairy (Butter, Milk) and  
Gluten (Flour)

## EQUIPMENT

Baking tray, parchment  
paper, small saucepan or  
microwave, scales, sieve,  
wooden spoon, measuring  
spoons, a dessert spoon.

\*not provided

### STEP 1

- Heat the oven to 180C/160C fan/gas mark 4. Line a baking tray with a sheet of baking parchment.



### STEP 2

- Sift flour into a bowl. Mix in the porridge oats and sugar.

### STEP 3

- Melt the butter, syrup and milk in a saucepan or in the microwave and stir.



### STEP 4

- Add the dry ingredients to the pan and mix until the liquid covers all the oat mixture and is well combined.

### STEP 5

- Spoon onto a baking tray, leaving space between each biscuit, as they will spread whilst cooking. Shape into rounds and flatten slightly.



### STEP 6

- Bake for 10-15 mins, or until golden brown. Leave to cool for 5 mins before removing from tray. Cool on a wire rack.

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