

Oat biscuits recipe

125 g (4oz) Oats

125 g (4oz) plain flour

125 g (4oz) sugar (soft brown or any other

125 g (4oz) butter

1 tbsp golden syrup (optional)

1 tsp bicarbonate of soda (optional)

A pinch of salt

1 tbsp. water

Set the oven to 180C/350F.

Mix the flour and bicarbonate of soda, then add all other dry ingredients.

Put teaspoonfuls on a well-greased baking sheet leaving room for them to spread.

Bake them on the top shelf for 12-18 minutes.

COOL FOR A FEW SECONDS THEN LOOSEN WITH A KNIFE BEFORE PLACING ON A WIRE TRAY.