

## Oat Biscuits (Makes about 6 biscuits)

### Ingredients -

- 45g / 1½oz Butter at Room Temperature
- 45g / 1½oz Sugar
- 45g / 1½oz Self Raising Flour
- 45g / 1½oz Porridge Oats
- 1 Desert-spoon Golden Syrup
- 1 Desert-spoon Milk
- Melted chocolate - optional.



### Method -

- Preheat the oven to 180C /Gas mark 4.
- Grease a baking tray or line with Greaseproof paper.
- Sift in the flour into a bowl and then mix in Porridge Oats and Sugar.
- Melt the Butter, Syrup and Milk in a saucepan and stir until heated through. Add to the flour, sugar, oat mix above and mix until well combined.
- Spoon onto a baking tray and shape into rounds.
- Bake in the oven for 10-15 minutes, or until golden brown.
- Remove from the oven and leave to cool for 5 minutes before removing from tray.
- Carefully transfer the biscuits to a wire rack to cool.
- Decorate with melted chocolate if you like.

