

# OAT COOKIES

## INGREDIENTS

50g Plain flour  
50g Porridge oats  
50g Soft brown sugar  
50g Soft margarine  
½ Teaspoon vanilla essence  
1 tablespoon golden syrup

### **Choose one of the following:**

50g sultanas  
50g raisins  
50g cherries  
50g dried cranberries  
50g dried apricots

A container with a lid and your name on to take them home in.

## METHOD

- Wash hands, tie hair back, put on apron
- Turn oven on to 180°C or gas number 4
- Half fill a jug with hot water and put a tablespoon into it to warm. This will be used later to measure your syrup.
- Put the margarine and sugar into a large mixing bowl
- Beat (mix) with a wooden spoon until soft and fluffy
- Add a table spoon of syrup using the warmed spoon. Mix well
- Stir in the flour, oats and vanilla essence
- Stir in your fruit
- Grease a baking tray and place spoonfuls of the mixture onto it. Make six cookies
- Bake in the oven for 10-15 minutes until golden brown