

Oat Biscuits (Easy)

Ingredients

- 170g (6oz) margarine or butter
- 115g (4oz) caster sugar
- 1 teaspoon vanilla extract
- 225g (8oz) self-raising flour
- 57g (2oz) rolled oats

Method

1. Preheat the oven to 180°C / Gas 4.
2. Cream together the margarine and sugar until light and fluffy.
3. Add vanilla essence, and sieve in self raising flour.
4. Mix in $\frac{1}{4}$ of the oats.
5. Knead mixture together and then roll into small balls. Then roll balls in remaining oats and press down on a greased baking tray.
6. Bake in the oven until golden brown, about 15 minutes.

Notes

This should make 20 biscuits. These are really quick and easy to make and are great for unexpected visits from friends when you have no biscuits to give out with the coffee

