

Oat Biscuits

Ingredients

- 75g (3 oz) self-raising flour
- 75g (3 oz) porridge oats
- 75g (3 oz) sugar
- 75g (3 oz) butter
- 1 tablespoon golden syrup
- 1 tablespoon milk



Method

1. Preheat oven to 180°C / Gas mark 4.
2. Line a baking tray with baking parchment.
3. Sift the flour into a bowl. Mix in rolled oats and sugar.
4. Melt butter, syrup and milk in a saucepan and stir until heated through. Add to the premixed dry ingredients.
5. Mix until well combined. Spoon onto a baking tray and shape into rounds.
6. Bake in preheated oven for 10 to 15 minutes, or until golden brown. Leave to cool for 5 minutes before removing from tray.

Notes

This should make 12 biscuits. These simple oat biscuits are perfect for tea or a morning elevenses. So easy, you'll make these biscuits all the time.