

Oat Crunch Biscuits

Ingredients

- 150g butter, diced if cold
- 1 tbsp golden syrup
- 175g granulated sugar
- 75g self-raising flour
- 50g semolina
- 100g porridge oats (standard or jumbo)
- 2 tsp ground ginger (optional)



Method

1. Preheat the oven to 180°C/160°C Fan/Gas 4.
2. Line 3–4 baking sheets with baking paper (see note) or line two sheets and cook in batches.
3. Measure the butter, golden syrup and sugar into a saucepan and warm through over a medium heat until runny.
4. Remove from the heat and add the flour, semolina, oats and ginger. Stir until well incorporated, then tip on to a baking sheet, flatten out and leave to cool for 10 minutes.
5. Scoop up teaspoonfuls of the mixture (which will be quite crumbly and buttery) and roll into 36 little balls, then place on the prepared baking sheets, well spaced apart.
6. Push down slightly to flatten and then bake in the oven for about 15 minutes until lightly golden.
7. Leave to cool on the baking sheets, then store in an airtight container when completely cold.

Notes

Makes 36 Prep time: 15 min Cook time: 17 min Total time: 32 min

You will need: 3–4 baking sheets lined with baking paper, or two lined sheets if cooking in batches.

Cook's Notes:

- The butter can be used straight from the fridge or at room temperature – it does not matter as it's being melted.
- Coat your spoon in a little oil before measuring the syrup – it will slip off easily and give a more accurate measurement.
- Silicone baking mats are a great alternative to baking paper – the biscuits slide off easily and the mats can be washed and used again.

Prepare Ahead:

These can be made ahead and stored in an airtight container for up to 3 days.

Freeze:

Freeze the cooked biscuits for up to 3 months. The uncooked dough balls also freeze well.