

### Miss Hamilton's oat and raisin biscuits.

Fancy some baking? I love these biscuits because they are so easy to make. I have made these for all the teachers at school and they love them! This is quite a versatile recipe and I tend to mix any dried fruit or nuts and chocolate into them. These are healthy and delicious and are great for baking any day of the week.

#### Equipment:

1 small saucepan  
1 large mixing bowl  
Wooden spoon  
Weighing scales  
1 large baking tray lined with parchment or foil

#### Ingredients:

75g wholemeal flour  
1 tsp baking powder  
75g porridge oats  
50g caster sugar  
75g butter  
1 tbsp golden syrup  
2 tbsp milk  
1 large handful of raisins/seeds/chocolate chips

Makes at least 12 biscuits.

1. Heat the oven to 180C/fan 160C/gas 4. Line a baking tray with baking parchment.
  2. Sift flour into a bowl. Mix in the baking powder, porridge oats, sugar and raisins/seeds/chocolate chips.
  3. Melt the butter, syrup and milk together in a small saucepan or in the microwave and stir.
  4. Add to the dry ingredients. Mix until the liquid covers all the oat mixture and until well combined. The mixture will be quite loose but don't worry-get those hands in there!
  5. Spoon onto a baking tray and shape into rounds, leaving space between each biscuit, as they will spread whilst cooking.
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6. Bake for 10 to 15 mins, or until golden brown. Leave to cool for 5 mins before removing from tray.

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