

Lianne's Nan's Oat Cookies



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

Preparation

Pre-heat the oven to gas mark 4 / 350°F / 180°C and line a baking tray with baking parchment.

Sift the flour into a bowl. Mix in the rolled oats and sugar.

Melt the butter, syrup and milk in a saucepan and stir until heated through. Mix the dried ingredients and add to the saucepan. Mix until well combined. Spoon onto the baking tray, shaping into rounds.

Bake in the oven for 10 to 15 minutes, or until golden brown. Leave to cool for 5 minutes before removing from the tray.

Lianne Maling, Frettens Legal Cashier

"I used to make these with my nan when I was younger and she left me the recipe on the back of an old Christmas card. They are yummy!"

