

Irish Oat Biscuits

Ingredients:

100g plain flour
2 cups rolled oats
150g sugar
150g butter
100g chopped raisins
1 teaspoon golden syrup
1 teaspoon bread soda
2 tablespoons boiling water

Method:

1. Preheat oven, gas mark 4 or 180c.
2. Mix flour, oats, sugar and raisins in a large bowl.
3. Melt butter and golden syrup.
4. Dissolve bread soda in boiling water and add to melted butter and syrup.
5. Pour liquid onto the dry ingredients and mix well.
6. Place teaspoonfuls of the mixture onto a greased oven tray, allowing room for spreading
7. Bake in preheated oven for 20minutes.

TIP: Work quickly with the mixture. If it goes cold, the biscuits don't spread well. Biscuits are nicer if they are thinner and crispier!