

Oat Crunch Biscuits

Ingredients

4oz/113g lactose free margarine

3oz/85g sugar

1 teaspoon golden syrup

3 teaspoons boiling water

Vanilla essence

4oz/113g self-raising flour

2oz/57g rolled oats

Oven temperature: 180°C/350°F/Gas Mark 4



Method

1. Grease a flat baking tray.
2. Cream the margarine and sugar.
3. Add the golden syrup, boiling water and vanilla essence.
4. Stir in the flour and rolled oats and mix well.
5. Roll in small balls and place on baking tray.
6. Cook for 15-20 minutes, or until golden brown.
7. Leave on the baking tray to cool and harden for about 3 - 5 minutes.
8. Transfer to a wire cooling tray to cool completely.
9. When cold, store in an airtight tin.