



Oat Crunch Biscuits

SERVES 12

Ingredients

- 110g lactose free margarine
- 85g sugar
- 1 teaspoon Golden syrup
- 3 teaspoons boiling water
- Vanilla essence
- 110g self raising flour
- 55g rolled oats
- 50g chopped nuts (optional)



Directions

- Set oven at Gas Mark 4/ 170 Fan .Line a baking tray with baking paper.
- Cream the margarine and sugar.
- Add the golden syrup, boiling water and vanilla essence.
- Stir in the flour, rolled oats and nuts (if using), and mix well.
- Roll in small balls and place on the baking tray leaving room for them to spread.
- Cook for 15-20 minutes, or until golden brown.
- Leave on the baking tray to cool and harden for about 3 - 5 minutes.
- Transfer to a wire cooling tray to cool completely.
- When cold, store in an airtight tin.