

FROM THE NURSERY KITCHEN TO YOURS

OAT BISCUITS

15m prep

| 10m cooking

| 15 (child) servings

| Best served on its own

| Vegetarian

Ingredients

75g wholemeal flour
1 tsp baking powder
75g porridge oats
50g caster sugar
75g butter
1 tbsp golden syrup
2 tbsp milk

Directions

1. Heat the oven to 180°C and line a baking tray with baking parchment.
2. Sift the flour into a bowl. Mix in the baking powder, porridge oats and sugar.
3. Melt the butter, syrup and milk in a small saucepan (or in the microwave) and stir.
4. Add the dry ingredients and mix all together until the liquid covers all the oat mixture and it is well combined.
5. Spoon onto a baking tray and shape into rounds, leaving space between each biscuit as they will spread whilst cooking.
6. Bake for 10-15 minutes or until golden brown. Leave to cool for 5-10 minutes before removing from the tray.

Chef Tip

- Add lemon curd when melting the liquid ingredients for lemon oat biscuits!

