

Oaty Cookies

Ingredients

50g unsalted butter	50g soft brown sugar
50g rolled oats	50g self-raising flour
1 tbsp milk	Pinch mixed spices, ginger and cinnamon

Serves
6

Method

1. Pre-heat oven to 180°C/160°C Fan/350°F/Gas 4 and lightly grease a baking tray or use grease-proof paper.
2. Cream the butter and sugar together in a large mixing bowl until light and fluffy.
3. Add oats, flour and spices and mix well.
4. Add the milk to form a soft dough.
5. Knead lightly and shape into balls.
6. Squish the balls on the prepared baking tray with your palms to flatten them to about 1cm thick
7. Bake for 15-20 minutes. Keep an eye on them to make sure they aren't over baked! Once golden, remove from the oven and leave to cool on the tray for 10 minutes.

