

Tide Mill Oat Biscuits



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125g (4½oz) granulated sugar
125g (4½oz) butter (softened)
1 tbsp golden syrup
125g (4½oz) Tide Mill Traditional wholemeal flour
125g (4½oz) porridge oats
½ tsp bicarbonate of soda
1 tsp baking powder
1 egg (beaten)

Oven: 190°C/375°F/Fan 170°C/Gas Mark 5

Mix sugar, butter and syrup until the mixture reaches a creamy consistency. Add all the other ingredients and mix well. Form into small balls and flatten on a baking tray.

Bake in a preheated oven for 12-15 minutes (depending on size) until lightly browned.

Chocolate chips or dried fruits can be added if wished before forming the mixture into small balls.