

## **Biscuit ~ Melted Oat Mix Recipe**

### **Ingredients**

self-raising flour	4 oz
rolled porridge oats	4 oz
bicarbonate of soda	½ teaspoon
Margarine	4 oz
granulated sugar	4 oz
golden syrup	1 tablespoon

This is the easiest mixture of all.

Made in a saucepan, then formed into shapes to make chewy, crunchy and wholesome bites.

### **Method**

In a bowl mix together the dry ingredients

- 4oz self-raising flour
- 4oz rolled porridge oats
- ½ level teaspoon bicarbonate of soda

In a saucepan put

- 4oz margarine
- 4oz granulated sugar
- 1 rounded tablespoon golden syrup

Heat through, gently stirring the mixture until the margarine has melted

Remove from the heat and stir in the flour mixture and beat well

### ***Ways to change the basic mix***

#### **Quickie Oaties**

Form rounded dessertspoons of oat mix into balls and place, well apart, on a greased baking sheet

Flatten slightly and bake in a moderate oven (mark 4 – 180c 350f) for 15 minutes

Cool for 5 minutes then transfer to a wire rack

#### **Sunflower seed cookies**

Add to the oat mix

- 2 oz Sunflower Seeds, cook for 20 minutes

### **Marshmallow Chews**

Stir into the oat mix

- 2oz finely chopped marshmallows
- 2oz chopped glace cherries

### **Apricot Bites**

Add to the oat mix

- 2 oz finely chopped dried apricots

melt:

- 3 tablespoons of apricot jam
- 1 tablespoon of water

and brush over the biscuits

### **Stripy Cookies**

Add to the oat mix

- The grated rind of ½ and orange

Beat

- 4 oz sifted icing sugar
- a few drops of orange food colour

drizzle the icing mix over the biscuits in a zigzag pattern

### **Jammy Fingers**

Press the oat mix into a greased shallow tin

Spread with raspberry jam and sprinkle with rolled oats

Bake for 25 minutes, cook for 10, then cut into fingers

### **Chocolate Fingers**

As Jammy fingers but use Chocolate Spread

### **Lemon Fingers**

As Jammy fingers but use Lemon Curd