

OATY BISCUITS

MAKES: 20 Biscuits

INGREDIENTS:





280g Butter

225g Plain Flour





225g Porridge
Oats

300g Caster Sugar

INSTRUCTIONS:

- 1. Mix together the flour and oats.
- 2. Cream together the caster sugar and margarine until very light and fluffy, then mix in the dry ingredients and continue to beat until the mixture is very soft and not too dry and crumbly.
- 3. Roll out to 1/3 inch thickness and cut with a 3" cutter, place on a greased tray, and bake Reg 6 for 15-20 minutes only.

4. DO NOT OVERCOOK.

Will rise slightly but will not spread very much.

5. Cool slightly before lifting onto wire racks. 6. Dust with caster sugar when cold.

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