

Oatmeal Cookies



Ingredients:

- 100g Large Rolled Oats (Porridge Oats)
- 60g Light Soft Brown Sugar
- 60g Sunflower Oil, Plus Extra for Greasing
- 1 Egg, Beaten
- ½ Teaspoon Vanilla Extract



Please bring a container to take your oatmeal cookies home in.

Method:

1. Preheat oven to 160°C or Gas Mark 3.
2. Weigh the ingredients accurately.
3. Line a baking tray with greaseproof paper.
4. Put the oats, light soft brown sugar and oil in a large plastic mixing bowl and stir together until combined.
5. Crack a small egg into a small bowl and beat with a fork.
6. Add the beaten egg and vanilla extract to the large mixing bowl and mix thoroughly with a white plastic stirring spoon.
7. Place small spoonful's of the mixture onto the lined baking tray, spacing them apart to allow for spreading.
8. Flatten each slightly with the back of a fork.
9. Bake for 15 to 18 minutes, or until golden.
10. Remove from the oven and leave for 5 minutes on the baking tray, then transfer the cookies to a cooling rack to cool completely.

