



COOKING TOGETHER ...

CRUNCHY OATMEAL BISCUITS

Ingredients

175 g butter or margarine at room temperature

175 g caster sugar

1 egg yolk

175 g plain flour

1tsp bicarbonate of soda

½ tsp salt

50 g rolled oats

50 g crunchy nugget cereal

Method

Cream the butter or margarine and sugar together until light and fluffy. Mix in the egg yolk.

Sift the flour, bicarbonate of soda and salt, then stir into the butter mixture. Add the oats and cereal and stir to blend. Chill for at least 20 minutes.

Preheat oven to 190°C. Grease a baking sheet.

Roll the mixture into balls. Place them on the baking sheet and flatten with the base of a floured glass.

Bake until golden, about 10-12 minutes. Then with a palette knife, transfer to a wire rack to cool. Store in an airtight container.

Add small chocolate chips for a change.

Makes 14.



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