

GOLDEN OAT & RAISIN COOKIES

Preparation time: 10 minutes

Baking time: 15 minutes

INGREDIENTS

100g	Golden Wholegrain Plain flour
1	teaspoon baking powder
½	teaspoon ground cinnamon
100g	light muscovado sugar
100g	butter, softened
50g	oats
50g	raisins
1	medium egg yolk
	Pinch of salt

Makes 12

METHOD

1. Preheat the oven to 160°C fan/180°C/350°F/ Gas 4. Grease two baking trays.
2. Mix together the flour, baking powder, cinnamon, sugar and a pinch of salt. Cut the butter into small pieces and rub in the flour to resemble breadcrumbs.
3. Stir in the oats and raisins and add the egg yolk. Mix to make a dough.
4. Divide into 12 balls. Place on the baking trays, spaced apart and press down to flatten slightly.
5. Bake for 10-12 minutes until golden.
6. Leave to cool a little before transferring to a cooling rack.