

Ingredients

85



85

grams



margarine

80



80

grams



light

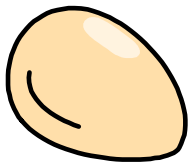


muscovado



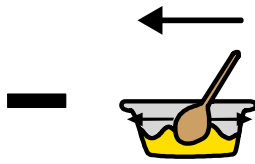
sugar

1



1

egg



-

beaten



115

grams



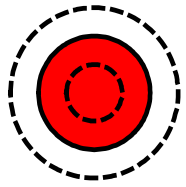
self

raising



flour

55



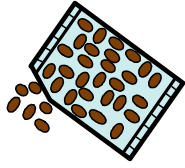
55

grams

medium

oatmeal

120



120

grams

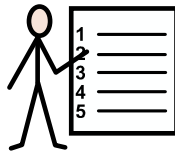
raisins



1 teaspoon

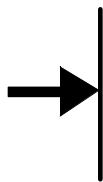
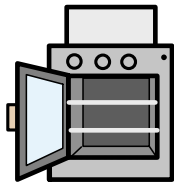
vanilla

essence



METHOD

1



180°C

350°F

1.

Heat

oven

to

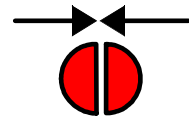
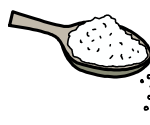
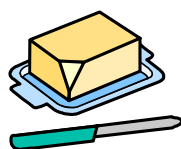
180 degrees

(350 degrees



gas mark 4)

2



2.

Beat





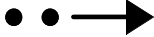
the


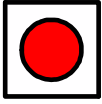

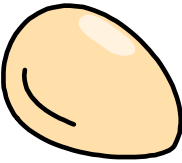
butter




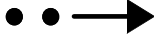
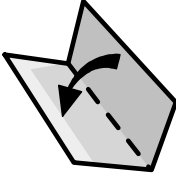

and




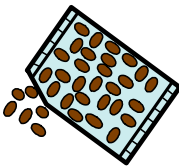




sugar

together

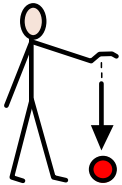
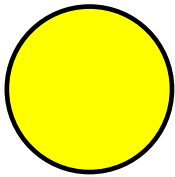
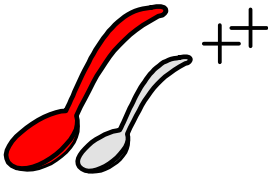


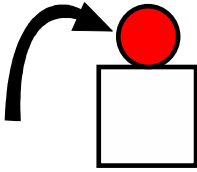
→  until  pale  and  fluffy  then gradually


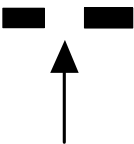

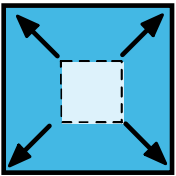
 beat  in  the  egg.

3  3. Sift  in the  flour  then  fold  in

 the  oatmeal  and  raisins  and  add  the  vanilla

essence.

4  4. Drop  round  tablespoons  of  mixture  onto

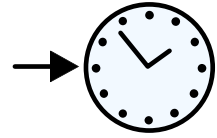
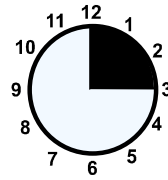
3  3 greased  baking trays  space  for  getting bigger

5



10

-

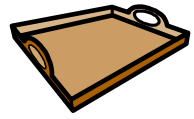
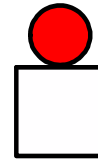
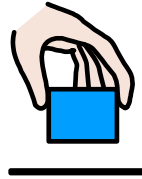
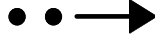
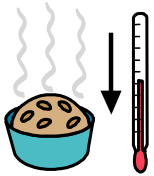


5. Bake for 10 - 15 minutes until



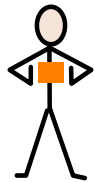
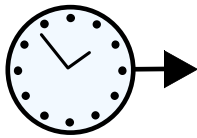
golden

6



6. Cool for a bit then put on tray

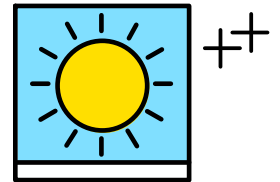
7



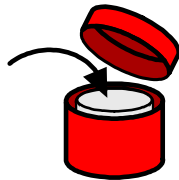
3

-

4



7. Will keep for 3 - 4 days



in a container