



Food For Thought Recipe and Allergen Card

Oat Cookies

100 Portions

Ingredient	Hannah Product Code	Quantity
Self-raising flour	D200200	1.5kg
Soft Brown Sugar	D001213	750g
Caster Sugar	D001685	750g
Porridge Oats	D007501	1.2 kg
Bicarbonate of Soda	D001690	10 level tsp
Margarine	C000266	1.5kg
Golden Syrup	D006990	454g tin

RECIPE METHOD – ALLERGENS

1. Add the flour, oats, bicarb, and sugar into a planetary mixer with the beater attachment and mix until well combined
2. In a large heavy bottomed pan, melt the margarine then add the golden syrup until it is gently bubbling
3. Whilst the mixture is still hot pour it into the planetary mixer with the oats, flour and sugar etc
4. Line baking trays with baking parchment
5. Roll the mixture into balls and space out well on the baking trays
6. Cook in the oven at 180°C for 10-12 minutes checking at 10mins
7. The biscuits are cooked when they are golden brown but not too dark
8. Cool for a minute on the trays and transfer to a cooling rack

The allergens highlighted in **RED** are present in this dish

Allergens:

Cereals : **Wheat**

Rye

Barley

Oats

Spelt

Kamut

Milk

Eggs

Peanuts

Tree Nuts

Sesame

Fish

Crustaceans

Molluscs

Celery

Mustard

Soya

Lupin

Sulphites

May contain...