



Oat Cookies

Ingredient	10 Portions	50 Portions	100 Portions
Self-raising flour	150g	750g	1.5kg
Soft Brown Sugar	75g	375g	750g
Caster Sugar	75g	375g	750g
Porridge Oats	120g	600g	1.2 kg
Bicarbonate of Soda	1tsp	5 tsp	10 tsp
Margarine	150g	750g	1.5kg
Golden Syrup	45g	227g	454g tin

Method

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

Allergens Wheat, Oats, Milk