

# Hobnob Biscuits

## Ingredients

Makes: **about 12**

- 75g self raising flour
- 75g caster sugar
- 60g rolled oats
- ½ teaspoon bicarbonate of soda (In school)
- 75g butter or block margarine
- 1 dessertspoon golden syrup

## Preparation method

Prep: 15 min | Cook: 10 min

1. Pre-heat the oven to 180 C / Gas 4. Line a baking tray with baking paper.
2. Put the flour, sugar, oats and bicarb into a mixing bowl and mix together.
3. In a small saucepan melt the butter on a low heat and add the golden syrup and mix. Pour into the dry mixture and mix well. Divide the mix into about 12 balls and place on a baking tray.
4. Bake for 10 to 12 minutes. The biscuits are cooked when they have turned golden brown.
5. Remove from the oven and place on a wire rack to cool.



### Skills:

Accurate weighing and measuring  
Melting method

### Safety Points

### Photo