

OATY CHOC CHIP BISCUITS

Ingredients

- 50g butter
- $\frac{1}{4}$ teaspoon vanilla essence
- 50g soft brown sugar
- $\frac{1}{2}$ egg
- $\frac{1}{4}$ teaspoon bicarbonate of soda dissolved in 1 teaspoon of warm water
- 38g plain flour
- 60g rolled oats
- 20g desiccated coconut
- 75g chocolate chips
- 30g raisins

Method

Preheat the oven to 190C or Gas Mark 5

1. Place butter, vanilla essence and sugar in a mixing bowl and beat until light and creamy.
2. Stir in oats, coconut, chocolate chips and raisins.
3. Using a tablespoon, place rounded spoonfuls of mixture 10cms apart on a greased baking trays.
4. Spread out each mound of mixture to form a thin round 7.5cm in diameter
5. Bake for 8-10 minutes until golden.
6. Transfer to wire racks to cool.

