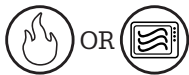


# Oat and Raisin Cookies

This cookie recipe is easy to make and they taste delicious. You could make a batch and freeze the dough to cook later.



Milk, oats (gluten) and wheat (gluten)\*

Nutritional information per portion (35g):

|                                  |                   |                         |                      |                    |
|----------------------------------|-------------------|-------------------------|----------------------|--------------------|
| Energy<br>575kJ<br>137kcal<br>7% | Fat<br>5.9g<br>8% | Saturates<br>1.5g<br>7% | Sugars<br>8.2g<br>9% | Salt<br>0.2g<br>3% |
|----------------------------------|-------------------|-------------------------|----------------------|--------------------|

of an adult's reference intake.  
Typical values per 100g: energy 1643kJ/391kcal.

## Equipment

Weighing scales  
Baking sheet x 2  
Saucepan or microwave-safe bowl  
Measuring spoons  
Tablespoon  
Wooden spoon  
Fork  
Pan stand  
Oven gloves  
Wire rack  
Greaseproof paper  
5cm round cutter (optional)

## Ingredients

**Serves 12**  
100g unsaturated fat spread  
25g light muscovado sugar  
2 x 15ml spoons clear honey  
100g self-raising flour  
100g oats  
50g raisins  
¼ x 5ml spoon mixed spice

\*Presence of allergens can vary by brand – always check product labels. If you serve food outside the home you must make allergen information available when asked.



## Method

1. Preheat the oven to 170°C/150°C fan or gas mark 3.
2. Line the baking sheets with greaseproof paper.
3. Turn on the hob to a low heat. Place the spread, sugar and honey in a saucepan and stir until melted. If you have a microwave, place in a microwave-safe bowl and heat on high for 1 minute (timing based on an 800W microwave).
4. Stir in the flour, spice, oats and raisins. Mix well. Allow to cool for about 5 minutes.
5. Roll tablespoons of the mixture into balls and flatten down onto the prepared baking sheet. This should make around 12. Space them well apart.
6. Flatten the tops slightly with a fork.
7. Bake for 15 minutes until golden brown and crisp on the base.
8. Leave to cool on the wire rack.

### Top Tip

- To make an even shape, use a 5cm round cutter.

### Something to try next time

- Replace the raisins with 50g of dried cranberries or cherries for a different flavour.

### Skills used include:

Weighing, measuring, mixing/combining, rolling, melting, microwaving and baking.