

Oaty Raisin Cookies

Ingredients

50g butter or margarine
50g caster sugar
1 tbsp set honey OR dessert spoon
of runny honey
1 egg
1 tsp cinnamon (optional)
50g wholemeal flour
1 tsp baking powder
80g porridge oats
50g raisins

Method

1. Heat the oven to 180 C. Grease a large baking sheet.
2. In a large bowl, cream the margarine/butter and sugar together until soft, then beat in the honey.
3. Add the egg and cinnamon powder and mix well.
4. In another bowl, combine the flour, baking powder, oats and raisins and mix together before adding to the butter mixture.
5. Roll dessert spoons full of the cookie dough into balls or if too sticky drop the dough onto the baking sheet and bake for approximately 10 minutes or until lightly golden.
6. Remove them from the oven, leave them on the tray to cool.

