

# Oat Raisin Cookies



Recipe to make **12** cookies.

You will need these

## ingredients:

- 50g raisins
- Boiling water
- 75ml vegetable oil
- 50g caster sugar
- ½ a medium egg
- ½ tsp ground cinnamon
- ½ tsp bicarbonate of soda
- ½ tsp vanilla essence
- 70g plain flour
- 150g oats

You will need this

## equipment:

- Baking tray
- Large mixing bowl
- Small bowl
- Sieve
- Metal spoon
- Cooling rack
- Baking paper

## Instructions:

1. First heat the oven to 180°C/160°C fan and line a baking tray with greaseproof paper (baking paper).
2. Put the raisins into a small bowl or cup and pour a little bit of boiling water over them. Leave these to soak for 20 minutes. Drain them and keep the liquid.
3. Mix the oil and sugar together in a large bowl. Gradually beat in the egg, along with the reserved raisin water, the cinnamon and vanilla essence.
4. Sift the flour, bicarbonate of soda and a pinch of salt into another bowl. Then add the oats and then finally mixing in the raisins.
5. Drop heaped tablespoons of cookie dough on to the baking trays. Make sure they are well spaced apart (they will spread when cooking).
6. Bake for 12-15 minutes until golden brown.
7. Leave to cool on the trays for 10 minutes before eating or you could transfer to a cooling rack to cool completely.

Will keep in an airtight container for up to 3 days.

| Calories<br>(per cookie) | Fat  | Saturated Fat | Sugar | Protein |
|--------------------------|------|---------------|-------|---------|
| 95 calories              | 1.8g | 0.4 g         | 4.2g  | 3.4g    |

