## Sultana Oat Cookies

### Equipment
- Mixer
- Sift
- Mixing bowl
- Baking tray

### Ingredients
- 1 tablespoon butter
- 4 Tablespoons honey
- 1 Egg
- ½ cup self- raising flour
- Pinch salt
- 1 1/3 cup rolled oats
- 1 cup sultanas

### Method
1. Preheat the oven to 180.
2. Cream together the butter and honey.
3. Whisk the egg with a fork then add to the creamed butter and honey.
4. Sift the flour and salt, add to the creamed mixture together with the oats and sultanas.
5. Line a baking tray with baking paper.
6. Form into small balls, place on the prepared baking tray and flatten slightly with a fork.