

# 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.
7. Bake for 12-15 mins.