

# Flakemeal Biscuits

## Ingredients

200g hard margarine  
100g caster sugar  
125g plain flour  
200g porridge oats  
 $\frac{1}{2}$  tsp baking soda  
Oil for greasing  
Extra sugar for dredging

## Equipment

1 small swiss roll tin  
large bowl  
vegetable knife  
large saucepan  
2 wooden spoons  
wooden triangle  
spatula

## Method

1. Grease the small swiss roll tin.
2. Put 200g margarine into the large saucepan and melt, stirring all the time. Take it off the heat and set it on the wooden triangle (turn off the cooker ring).
3. Meanwhile measure the sugar, flour, oats and baking soda into the large bowl. Mix the ingredients with the wooden spoon.
4. Pour the melted margarine into the large bowl and mix well.
5. Tip the mixture into the small swiss roll tin and spread it out. Press it down firmly with the spatula.
6. Bake for 30-40 minutes until golden.
7. Sprinkle with caster sugar.
8. Cut into squares whilst hot and leave to cool in the tin.



**Don't forget  
to use oven  
gloves!**

**Decorating idea: Drizzle with a little melted chocolate.**