

# Baking



learn to bake

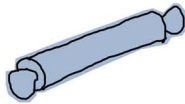
These simple recipes are ideal for first time bakers. They are quick & easy to make & the ingredients are items you probably already have in your cupboard.

## Scary Mary's Easy Biscuits

This recipe is easy peasy lemon squeezy...& it's full of rolled oats to fill up empty tummies. Younger bakers can use a teacup to measure the ingredients.

### Ingredients

1. 1 teacup of rolled oats
2. 1 teacup plain flour
3. 1/2 teacup caster sugar
4. 4oz butter or Margarine
5. 1 table spoon golden syrup
6. 1 tea spoon baking powder
7. 1 tea spoon bicarbonate of soda



### Equipment

1. an apron
2. a greased baking sheet
3. a mixing bowl
4. a wooden pan poke or spoon
5. a large saucepan or microwave proof bowl
6. oven



### Let's get baking...

1. Wash your hands with soap & hot water. Put on your apron.
2. Set the oven to preheat at 180 degrees Celsius / 350 degrees Fahrenheit
3. Measure the butter & golden syrup into a saucepan or microwave proof bowl. Heat gently either on the stove or in the microwave until the butter has melted.



*Handy Tip: measuring the golden syrup will be much easier if you heat the spoon under hot water first*

4. Measure out the oats, flour, sugar, baking powder, bicarbonate of soda into a mixing bowl & mix them together.
5. Pour the dry ingredients into the melted butter & syrup. Stir together until all the ingredients have been combined.
6. Roll into golf ball sized balls in your hands, place on the baking sheet and flatten slightly with the palm of your hand.
7. Bake in the oven for 10 minutes or until golden brown.
8. Remove the biscuits carefully from the baking sheet, leave to cool on a wire rack.



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