

## Oat Cookies

Preparation Time 10 Mins

Cooking Time 20 Mins

Makes 12 Cookies

### You Will Need:

- 4oz (114g) caster sugar
- 4oz (114g) butter
- 4oz (114g) rolled oats
- 6 glacier cherries



**Get your adult to pre-heat the oven gas mark 5**

1. Lightly grease 2 baking trays
2. With a wooden spoon blend the butter and the sugar. Don't blend too hard though – you don't want the mixture to be wet.
3. Mix in the oats.
4. Shape into 12 balls and then put 6 balls onto each baking tray. Be careful to leave room in between them because they spread out when they are cooking.
5. **Get your adult to put them in the oven and wait for 20 mins until they are golden. Then ask your adult to take them out.** If you are old enough you can do this bit yourself.
6. Cut the cherries in half and put half a cherry on each cookie.
7. Put them onto a cooling rack.

**These will keep well in an airtight container if you can stop everybody from eating them first.**