Oat Cookies

Ingredients

120g margarine
2 tablespoon Honey
1 teaspoon bicarbonate of soda
120g sugar
120g plain flour
180g porridge oats

Utensils

Saucepan
Scales
Two bowls
Wooden spoon
Desert spoon
Baking tray

Method

Preheat the oven to 180C, gas mark 4.

Put the pan on the scales and weigh the margarine. Ask an adult to pour boiling water into a cup and place the measuring spoon in it (so the honey doesn't stick to the spoon.) Add two tablespoons of honey to the butter.
Place the pan on the hob and slowly melt the margarine, stirring gently until it is all melted and mixed.

Take the pan off the heat and stir in the bicarbonate of soda. Put to one side.

Place the bowl on the scales and weigh the sugar. Place the other bowl on the scales and weigh the flour. Pour it into the sugar bowl. Weigh the oats in the empty bowl and then add them to the sugar mixture. Do a quick shower with the flour to mix it all.
Add the margarine mixture and stir until it is all mixed together.
Make into small balls and space them out on a baking tray so they can expand as they cook.
Place the tray in the oven for 10 – 15 minutes. Remove the tray and allow the cookies to cool before eating.