

Let's Get Cooking: Oat and Raisin Cookies



ingredients



butter



brown sugar



egg



self raising flour



oats



raisins



optional:



cinnamon



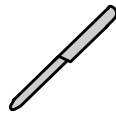
kitchen utensils



equipment



scales



knife



fork



spoon



teaspoon



wooden spoon



mixing bowl



bowl



sieve



greaseproof



jug



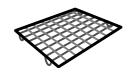
baking tray



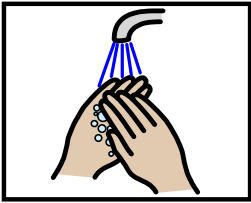
trivet



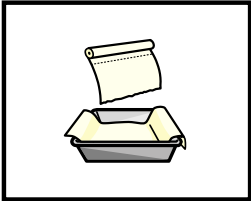
spatula



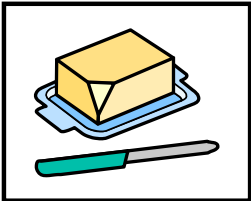
cooling rack



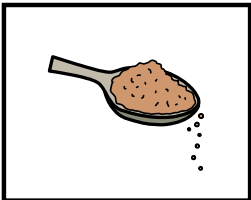
Prepare to cook:
jewellery off, hair up, wash hands and clean apron on.



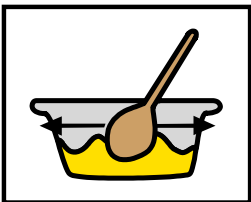
Line a baking tray with greaseproof paper.



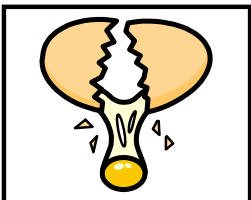
Weigh 100g butter and place in a mixing bowl.



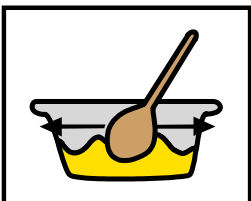
Weigh 100g of soft brown sugar.
Add to the mixing bowl.



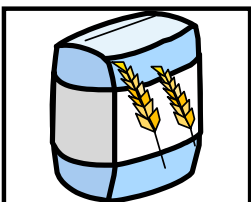
Beat the butter and sugar together until creamy.



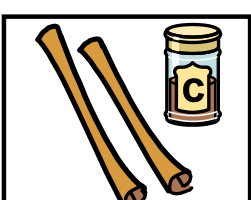
Crack and lightly beat 1 egg in a measuring jug.



Add the egg to the mixing bowl and beat together.



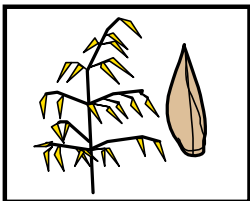
Weigh 100g of self raising flour in a bowl.



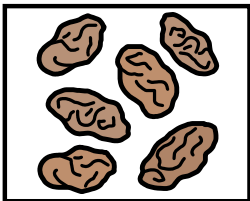
Optional: Measure 1 teaspoon of cinnamon.
Add to the flour and stir.



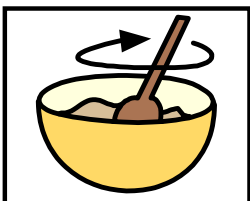
Sieve the prepared flour into the bowl and mix well.



Weigh 100g oats.
Add to the mixing bowl.



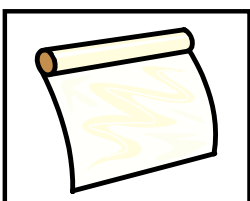
Weigh 50g of raisins.
Add to the mixing bowl.



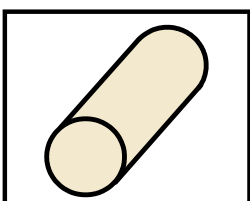
Stir the oats and raisins into the dough.



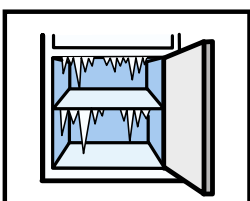
Use your hands to bring the dough together.



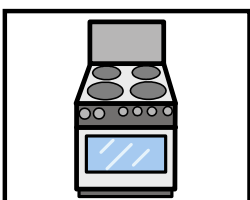
Put the dough onto a piece of greaseproof paper.



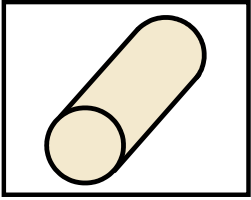
Shape, roll and wrap into a 20cm long cylinder.



Put the dough cylinder into the icebox or freezer for 15 minutes to firm or until required.



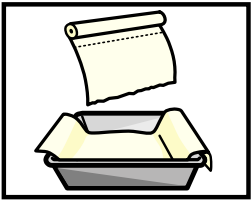
Whilst the dough is firming up, preheat the oven.
160°C Fan, 180°C or Gas Mark 4.



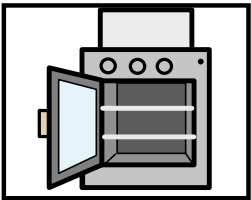
When ready to bake, remove the cookie dough from the icebox/freezer and unwrap.



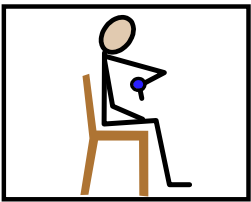
Cut off 6 slices, approximately 7mm thick.
Return the remaining dough to the icebox/freezer.



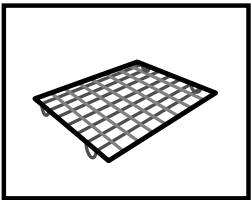
Transfer the slices to the prepared baking tray, making sure they keep their round shape.



Danger: HOT! Wear oven gloves or ask an adult.
Bake for 15 - 18 minutes.



Danger: HOT! Wear oven gloves or ask an adult.
Remove from the oven and leave for 3 minutes.



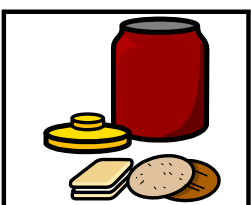
Transfer the cookies to a cooling rack with a spatula.



Prepare and bake the second batch
or keep the dough in the freezer for another day.



Wash up and tidy away.



Store the cold cookies in an airtight tin.