

Let's Get Cooking: Oat and Raisin Cookies



ingredients

butter

brown sugar

self raising flour

egg

oats

raisins

optional: cinnamon

kitchen utensils and equipment

scales

knife

fork

spoon

wooden spoon

teaspoon

mixing bowl

bowl

sieve

greaseproof

jug

baking tray

oven gloves

trivet

spatula

cooling rack

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

2. Line a baking tray with greaseproof paper.

3. Weigh 100g butter and place in a mixing bowl.

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

5. Beat the butter and sugar together until creamy.

6. Crack and lightly beat 1 egg in a measuring jug.

7. Add the egg to the mixing bowl and beat together.

8. Weigh 100g of self raising flour in a bowl.

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

9. Sieve the prepared flour into the bowl and mix well.

10. Weigh 100g oats. Add to the mixing bowl.

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

12. Stir the oats and raisins into the dough.

13. Use your hands to bring the dough together.

14. Put the dough onto a piece of greaseproof paper.

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

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

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

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

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

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

Danger: HOT! Wear oven gloves or ask an adult.

21. Bake for 15 - 18 minutes.

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22. Remove from the oven and leave for 3 minutes.

23. Transfer the cookies to a cooling rack with a spatula.

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

25. Wash up and tidy away.

26. Store the cold cookies in an airtight tin.

Good to Know

You can keep this cookie dough in the icebox or freezer for up to one month, just ready to quickly bake fresh oat cookies whenever you wish.

