

Porridge Crumbles

makes about 30

Ingredients

100g salted butter
100g demerara sugar
100g plain flour
½ tsp bicarbonate soda
100g porridge oats
50ml milk
50ml golden syrup

Method

Preheat your oven to 180c.

Dice the butter into small chunks, add the sugar and beat well with an electric mixer until almost creamed.

Add the bicarbonate of soda to the flour and stir-in before adding to the butter / sugar mix.

Add the oats, then the milk and golden syrup (a measuring spoon will be easiest for the syrup) and mix well.

Line a couple of baking trays with parchment.

Using a teaspoon, scoop a portion of the mix and roll between your palms into a ball. Place this on the baking tray and repeat, keeping the balls about 7cm apart as they'll spread.

Bake for about 11 minutes or until they start to turn golden brown.

Enjoy with a cup of sweet, strong tea, or glass of fine whisky!

Allergen advice

Contains: **milk, gluten**