

## Digestive Biscuits



**For about 12 biscuits :**

### *Ingredients*

50g plain flour

50g butter (or margarine)

30g sugar

70g oat flakes (e.g. Quaker Oats)

1 teaspoon of baking powder

a small amount of milk to bind the ingredients together

### *Preparation Method*

Pre-heat the oven to **225°C**.

Rub the butter into the dry ingredients to form a “breadcrumb”-like mixture. Add the milk and mix it in until the mixture becomes a dough.

Roll out the dough until it is 4-5mm thin, and then cut it into circular shapes (using a wine glass or a water-glass).

Place the shapes on a greased baking tray, with 1-2cm between them (they may expand during cooking) and bake for **10-15 minutes**. *Be careful to not over-bake* (they will continue to cook due to residual heat).

Leave to cool outside the oven.