



## Strawberry and Raisin Oat Cookies

Fun to make!

Makes 12 cookies

Preheat oven to 320f/160c/3

### *Ingredients:*

125g sunflower margarine

75g soft brown sugar

½ tsp vanilla extract

¼ tsp bicarbonate of soda

100g wholewheat self raising flour

100g rolled oats

3 fresh medium strawberries cut into 4 slices

100g raisins (place in small bowl, just cover with boiling water, leave to soak for 10 minutes then drain - this will plump them up and stop them from burning)

### *Method:*

Line baking trays with baking paper.

Beat the margarine, sugar and vanilla until pale and creamy.

Add the flour, oats, and bicarbonate (may be a bit stiff at this point) gently stir in the raisins.

Form and roll into 12 equal sized balls.

Place balls on tray allowing room to spread a little.

Flatten all the balls with your fingers to form cookies.

Press a slice of Strawberry onto the top of each cookie.

Bake in oven for 15- 20 minutes until golden but not too dark.

Leave to cool on tray as cookies will still be soft in the middle for a while, then transfer the cookies to a wire rack to cool completely.

### *Allergen Information:*

Contains: wheat (gluten), dairy (milk), may contain sulphates.