Tinks Hobnobs

Ingredients

8 oz self-raising flour

8 oz sugar

8 oz porridge oats

8 oz margarine

1 tbsp golden syrup

1 tbsp hot water

½ tsp bicarbonate of soda

Method

1. Preheat the oven to 180ºC.
2. Mix flour, oats and sugar.
3. Melt margarine, syrup and water, stir in bicarbonate of soda.
4. Mix all above together, well.
5. Make smallish balls, put on greased tray and flatten slightly with wet fork.
6. Put in preheated oven for 15 minutes.
7. Cool on the tray.
8. The aim is to get golden in oven rather than brown.