**Oat ‘Hob Nobs’**

150g self-raising flour

150g caster sugar (\*see note)

120g rolled oats

150g marg (Stork block is a great vegan option)

1 tsp bicarbonate of soda

1 dsp golden syrup

Pre-heat oven - Gas 4 / 180C

Line 2 trays with greaseproof paper

* Mix flour, sugar, oats and bicarb
* Melt marg with golden syrup
* Mix into the dry ingredients
* Divide into small balls
* Bake for 10-12 minutes – ready when golden brown

\*I never use this much sugar in this recipe! I use between 100 – 120g.