Hobnobs

Recipe

Ingredients

- 90g of Castor / Superfine Sugar
- 120g Butter or Sunflower Oil Butter Substitute
- 1.5 tablespoons of Golden Syrup
- 150g of Medium Ground Oatmeal
- 90g of whole meal Flour
- 1 teaspoon of Bicarbonate of Soda
- 1/2 a teaspoon of Salt
- 100g of Milk Chocolate

Instructions

1. Place the sugar and butter in a bowl and cream together until light and fluffy. Add the golden syrup and stir through.
2. Next add the oatmeal, flour, Bi carbonate of soda and salt.
3. Use a wooden spoon to mix altogether.
4. Once a dough starts to form use to hands to form a nice soft dough. Line a baking tray with baking paper.
5. Preheat the oven to 180C
6. Form the dough into small golf ball size balls and either just flatten onto the tray or, as I did, use a cookie cutter as a guide and flatten the dough ball inside the ring to form a nice smooth circle.
7. Place in the oven for about 10 minutes or until golden brown.
8. Remove from the oven and place on a cooling rack to cool completely.
9. Melt the chocolate in a small bowl over a pan of hot water.
10. Once melted, use a pastry brush to brush the chocolate onto the underside of the cookie.