



Raisin Oat Biscuits

2 cups HARRAWAYS ROLLED OATS
180g Butter or margarine
1 cup Dark sugar
2 Large eggs
1 tsp Vanilla essence
1 cup Plain flour
3/4tsp Baking powder
1/2 tsp Ground cinnamon
1 cup Raisins

Cream together butter/margarine and sugar until soft and fluffy.
Beat in eggs one at a time, beating well after each addition.
Stir in vanilla.
Sift together flour, baking powder and cinnamon and stir into creamed mixture.
Add rolled oats and raisins and stir until thoroughly blended.
Using a tablespoon, place small heaps of mixture onto a greased oven tray, allowing room between each biscuit.
Bake in a preheated oven at 180C (350F) for 12-15 minutes.
Remove from oven and allow to cool.
Makes approximately 48 biscuits.
Store in an airtight container.

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