



Scotch-Lace-Crisps

These crisps are very thin and lace like similar to a brandy snap, you may add 1 teaspoon ginger to the mixture and serve with ice cream and fruit as a dessert.

Melt 140 g butter in bowl or saucepan.

Add 170 g Brown sugar.

1 egg

2 cups of Harraways Scotch Oats

½ teaspoon baking soda.

Mix together.

Place ½ teaspoon of mixture 5-7 cm apart on tray lined with baking paper.

The mixture spreads when cooking so allow plenty of room.

Baking 4-7 mins in oven 190 C

When crispy brown on the edges they are ready.

Let the tray cool down before the crisps can be removed.

When cold store in an air tight container.

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