

Chocolate Chip Oat Biscuits

Ingredients

- 100g plain flour
- 1/4tsp bicarbonate of soda
- 1/4tsp baking powder
- 1/4tsp of salt
- 125g butter or margarine
- 175g soft brown sugar
- 25g caster sugar
- 1 egg
- 1tsp vanilla extract
- 175g porridge oats
- 50g chocolate chips

Equipment

- Mixing bowl
- Baking tray

1. Heat the oven to 180c or gas mark 4.
2. Put the butter, brown sugar, caster sugar, egg and vanilla extract into a bowl. Mix together until creamy.
3. Add the flour, bicarbonate of soda, baking powder and salt and stir together.
4. Add the oats and chocolate chips.
5. Line the baking tray with greaseproof paper.
6. Put large teaspoons of dough onto the tray.
7. Bake for 8-10 minutes until light golden brown.
8. Let the biscuits cool for 5 minutes then transfer onto a wire rack.