

Preparation time: 30 minutes

Cooking time: 12-15 minutes

Overall inc. cooling: 1 hour

Makes: approx. 18 cookies, depending on size

## Ingredients

100g Raisins

150ml Vegetable oil

200g Caster sugar

1 Large egg, beaten

1 tsp Ground cinnamon

1 tsp Vanilla extract

140g Plain flour

¼ tsp Bicarbonate of soda

300g Oats

## Method

1. Preheat the oven to gas mark 4, 180°C, 160°C fan
  2. Grease two baking sheets with a little butter
  3. Soak the raisins in 50ml of boiling water for 20 minutes
  4. Mix the vegetable oil and caster sugar together in a large bowl
  5. Beat in the egg, vanilla extract, and cinnamon
  6. Strain the raisin liquid in and beat this in too. Keep back the raisins
  7. Sift the plain flour and bicarbonate of soda into the liquid mixture, add the oats, and mix
  8. Finally mix in the raisins
  9. Put heaped tablespoons of the mixture onto the baking sheets spread out about 2-3cm from each other as they will spread
  10. Bake for 12-15 mins until golden
  11. Cool on the trays for 10 minutes, then transfer to a cooling rack to full cool
  12. Store in an airtight container
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# Oat and Raisin Cookies

Brigades @ Home – 26/06/2020

## Ingredients

- 100g Raisins
- 150ml Vegetable oil
- 200g Caster sugar
- 1 Large egg, beaten
- 1 tsp Ground cinnamon
- 1 tsp Vanilla extract
- 140g Plain flour
- ¼ tsp Bicarb. of soda
- 300g Oats



## Utensils

- Measuring jug
- Large & Small bowls
- Wooden spoon & Scales
- Sieve
- Baking sheets
- Cooling rack
- Airtight container

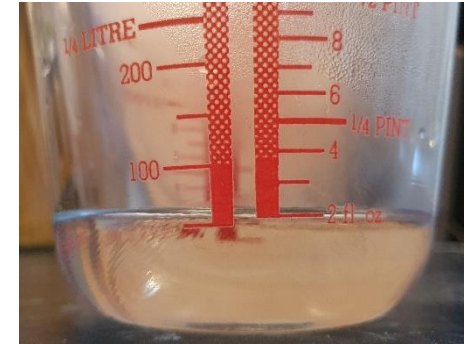


Oven gas 4, 160°C fan

- 1.**  
Weigh the 100g of raisins into the small bowl



- 2.**  
Measure 50ml of boiling water in the measuring jug



Ask an adult for help with boiling water!

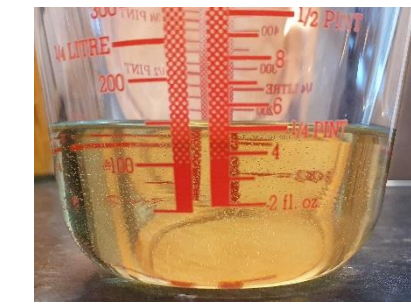
- 3.**  
Pour the boiling water over the raisins and leave them to soak for 20 minutes  
This will stop them drying out and burning during cooking



- 4.**  
Weigh 200g of caster sugar into the large bowl



- 5.**  
Make sure the jug is dry following step 3  
Measure the 150ml of vegetable oil into the measuring jug



- 6.**  
Add the vegetable oil to the caster sugar and mix them together



- 7.**  
Add the egg into the large bowl and beat it in



- 8.**  
Measure the 1tsp of ground cinnamon and the 1tsp of vanilla extract into the large bowl



- 9.**  
Mix together until combined



- 10.**  
Put a sieve on top of the large bowl  
Weigh the 140g of plain flour and ¼tsp of bicarbonate of soda into the sieve



- 11.**  
Sieve the flour and bicarbonate of soda into the large bowl



- 12.**  
Weigh the 300g of oats into the large bowl



- 13.**  
Mix together well



- 14.**  
Add the raisins



- 15.**  
Mix until the raisins are combined



- 16.**  
Put heaped tablespoons of the mixture on greased baking sheets, with a gap of about 2-3cm between each as they will spread



- 17.**  
Bake in the oven for 12-15 minutes until golden  
Cool on the sheets for 10 minutes then transfer to a cooling rack and cool completely



- 18.**  
Enjoy  
Store in an airtight container

