









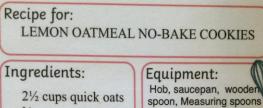




Lemon Oat Cakes







21/2 cups quick oats 3/4 cup caster sugar ½ cup unsalted butter 1/4 cup milk

1/4 tsp salt Large lemon 1/2 tsp Vanilla extracts

Description: Zesty textured cookies using a hob.

Baking paper or cases, tray

Instructions: In a saucepan on medium heat, add butter, sugar, milk, and salt. Stirring, bring to a gentle boil. Simmer for 1 minute. Remove from heat. Add the Lemon & vanilla extract & oats. Drop spoonfuls of the mixture onto parchment paper or a silicone baking mat flattening to cookie shape.

Allow cookies to set at room temperature For about 30 minutes until firm of refrigerate for 15-20 minutes.