Christmas Oaty Shortbread Biscuits

Ingredients:

275g oatlets 100g plain flour 100g castor sugar 225g butter

Toppings: Chocolate + Christmas Sprinkles

Method:

- 1. Preheat the oven to 180 degrees centigrade.
- 2. Blend the oats in food processor.
- 3. Blend in the rest of the ingredients until it all comes together in a dough.
- 4. Roll out the dough on a floured workspace. (5mm thick)
- 5. Cut into shapes with biscuit cutters
- 6. Place on a baking tray.
- 7. Bake in the oven for 15 to 20 minutes.
- 8. Allow to cool.
- 9. Melt some chocolate in the microwave for about 1 or 2 minutes.
- 10. Spread the chocolate on the top of the biscuits.
- 11. While the chocolate is still wet sprinkle on some Christmas Sprinkles!

We know they will be delicious







