



Recipes: Grandma Jeanne's oatmeal crispies

Recipe by Chef Tim Anderson





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"This is an old classic from my family recipe book, simply described as the best cookies in the universe." Chef Tim Anderson.

225g butter, softened	200g plain flour
200g light brown sugar	1 tsp salt
200g caster sugar	1 tsp baking soda
2 eggs, beaten	270g oats
1 tsp vanilla extract	

Method:

1. For best results, have everything at room temperature.
2. Preheat the oven to 200°C/180°C fan/Gas mark 6. Cream the butter and sugars together with an electric mixer until light and fluffy.
3. Add the eggs and vanilla and continue to beat until smooth.
4. Sift in the flour, salt and baking soda and mix well, then fold in the oats.
5. Spoon big dollops of the batter (about 2 tbsps each) onto lightly buttered paper-lined trays, spaced about two inches apart, and bake for 12-15 minutes, until golden brown around the edges.

Happy baking x

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