



Ingredients

Makes 20-25 cookies

Preparation time: 20 minutes

Cooking time: 12-14 minutes

225g/8 oz butter
350g/12 oz light soft brown sugar
55g/2 oz caster sugar
3tsp vanilla extract
2 eggs
300g/10 1/2 oz plain flour
2 level tsp bicarbonate of soda
1 tsp cinnamon
200g/7 oz rolled oats
200g/7 oz raisins

Directions

These crunchy, oaty biscuits are studded with raisins to add a delicious chewiness. And they're never better than when dunked into a mug of the classic Tetley blend.

1. Preheat the oven to 160C/310F/Gas 2 1/2.
2. Beat the butter, brown sugar, caster sugar and vanilla extract until light and fluffy.
3. Beat in the eggs, one at a time, then sift the flour, bicarb and cinnamon together and stir into the mixture.
4. Finally, stir in the oats and raisins.
5. Spoon tablespoons of the mixture onto greased baking sheets, and bake for 12-14 minutes or until golden-brown round the edges. Remove from the oven to

cool on a wire rack before serving.