



LEIGHTON PARK
FOUNDED 1890

Oaty Hob Nob Style Cookies

Ingredients

- 150g oats
- 150g self-raising flour
- 150g sugar
- 150g butter
- 30g golden syrup
- 30g milk

Method

1. Melt the syrup and butter and add to everything else.
2. Roll into a log and chill.
3. Ball and Bake at 160°C for 15 minutes. Or you could roll into a log and chill - they will still be very soft.
4. Eat when cool!



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Super Simple Chocolate and Nut Cookies

Ingredients

- 110g nuts (Jesse and Ada use hazelnuts)
- 150g icing sugar
- 20g cocoa powder
- 2 egg whites only
- Salt and vanilla (if you wanna get fancy!)

Method

1. Mix all the ingredients together.
2. Either put the mix in the fridge, or scoop and bake it.
3. Bake at 160°C for 15 minutes – they will still be very soft.
4. Eat when cool!