Honey Oat Biscuits

Equipment:

½ cup measure
Tablespoon
Teaspoon
1 cup measure
Wooden spoon
Sieve
2 Large bowls
Baking trays
Baking paper
Fork
Ingredients:

125g butter
1/2 cup sugar
2 tablespoons honey
1 cup flour
1 teaspoon baking powder
1/2 teaspoon cinnamon
1 1/2 cups rolled oats

What to do:

Preheat oven at 180C.

Place baking paper on trays.

Cream butter, sugar and honey together until pale.

Sift flour, baking powder and cinnamon together.

Add sifted ingredients and rolled oats to creamed mixture, stirring well.

Roll tablespoons of mixture into balls.

Place on oven tray. Flatten with a floured fork.

Bake for 15 minutes or until golden.