

Melting Moments:

Ingredients:

- 125g Plain Flour
- 100g Soft Margarine
- 50g Caster Sugar
- 1tsp Vanilla Essence
- 50g Rolled Oats
- Glace Cherries to decorate

Equipment:

- Baking Tray
- Large Glass Bowl
- Wooden Spoon
- Teaspoon
- Fork
- Cooling rack

Method:

1. Light oven 180°C, collect ingredients and equipment
2. Cream margarine and sugar, add vanilla essence until smooth
3. Stir in flour and mix well
4. Divide the mixture into about 12 pieces
5. Roll each piece into a ball and place evenly on baking tray
6. Flatten each biscuit with the fork
7. Place a cherry on the top of each biscuit
8. Bake for 15 minutes and place on a wire rack to cool

