**Oatmeal Cookies**

100g Brown Sugar

100g Flour

100g Margarine

75g Oatmeal

Chocolate Chips/Smarties/buttons

**Method**.

1. Preheat the oven to 190 degrees/gas mark 5.
2. Line a flat baking tray with greasproof or parchement paper to stop the cookies sticking.
3. Cream the margarine and the brown sugar together until paler in colour and creamy.
4. Beat the egg in a jug. Add it to the margarine and sugar.
5. Sieve in the flour. Stir it in.
6. Stir in the chocolate chips/smarties/buttons.
7. Add in the oatmeal and stir. It will be a stiff mixture.
8. Using a tablespoon and a teaspoon put 10 – 12 blobs of mixture on the tray. Don’t worry about flattening them, they will spread out in the oven.
9. Bake until just golden – about 15-20 mins.
10. When they come out of the oven they will be soft so take care removing them from the tray. They will harden as they cool.
11. Enjoy!!