



## 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.