Orange and Oat Cookies

Season: Autumn/Winter
Type: Biscuit
Difficulty: Easy
Serves: 24

Fresh from the garden: oranges, eggs
Recipe Source: adapted from food.com

Equipment:
- Cup and spoon measures
- Scales
- Juicer
- grater
- mix master
- flour sifter
- spatula
- trays
- baking paper
- spoons

Ingredients
- 125 grams butter, softened
- ¾ cup brown sugar
- 1 large egg
- 2 teaspoons orange zest
- ¼ cup fresh orange juice
- 1 cup flour
- ½ teaspoon baking powder
- ½ teaspoon bi-carb soda
- 1 teaspoon mixed spice
- ¼ teaspoon salt
- ½ cup sultanas
- 1 ½ cups rolled oats
- ½ cup coconut

What to do

- Pre-heat oven to 200*c
- Line two large trays with baking paper
- Mix together butter and brown sugar until creamy
- Add egg, zest and orange juice, beat well
- Sift in flour, bi-carb, baking powder, mixed spice and salt
- Mix in sultanas, rolled oats and coconut until well combined
- Drop spoonfuls on to baking sheets and bake until golden