

Melting Moments

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Monday, 24 November 2008 20:19 -

Melting Moments recipe

Ingredients & Quantities

- 225g of Plain Flour
- 115g of Margarine
- 85g of Lard
- 1 Egg
- 170g of Sugar
- 1/2tsp Vanilla Essence
- 55g of Rolled Oats

Method

1. Cream the fat and sugar and beat in the egg and vanilla.
2. Fold in the flour and shape in to balls with wet hands.
3. Roll in the oats.
4. Place on a greased baking sheet and bake in a moderate oven for 15 minutes.

Notes: it is much better to use vanilla extract or a vanilla pod if possible.