

## Melting Moments



### Ingredients

- 60g butter or margarine
- 60g sugar
- 115g self-raising flour
- 1 small or  $\frac{1}{2}$  medium egg
- 50g rolled oats or crushed cornflakes
- 25g cherries or nuts (optional)

### Method

1. Beat the egg in the small bowl
2. In the large bowl put the sugar and butter/margarine in and beat until soft and fluffy.
3. Add the egg a bit at a time, mixing well each time you add some. (If the mixture begins to curdle (look like scrambled egg) add a little flour and beat before continuing to add the egg)
4. Carefully add the flour, mixing gently to a firm, dry (not wet and sticky) dough
5. Put the crushed cornflakes onto a small plate
6. Break off pieces of dough roughly the size of a walnut.
7. Roll each shape into a ball in your hands, and then roll in the cornflakes/oats.
8. Place onto a baking tray, leave a space between each biscuit, flatten slightly using your finger tips.
9. Bake in the oven for about 15-20 mins until golden brown.
10. While the biscuits are cooking cut cherries into  $\frac{1}{4}$  pieces.
11. When the biscuits are cooked leave on the tray and press a piece of cherry in the middle. Leave to cool.