**Peanut Butter Biscuits**

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**You will need:**

2 tablespoons of peanut butter

2 tablespoons of margarine or butter

4 tablespoons of sugar

10 tablespoons/one mugful of oats

1 egg or 1 tablespoon of egg mix

A pinch of salt

* Warm the oven to 160C and get a baking tray ready. Put some baking paper on the tray or just grease it well with margarine to stop the biscuits sticking.
* Melt the peanut butter and margarine or butter in a saucepan
* Stir in the sugar and warm it until its melted
* Stir in the oats and the egg or egg mix.
* Beat the whole mixture together
* Use about a dessertspoonful of mixture for each biscuit and space them out on the tray because they will spread a little whilst cooking
* Cook for 10-12 minutes until they are browned and golden.
* Leave them to cool for 5 minutes on the tray then cool them on a wire rack- they crisp up as they cool.

