



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

## Oaty Cherry Cookies

Makes about 28 small to medium cookies.

### Ingredients

250g Butter, softened  
50g Caster sugar  
100g Light muscovado sugar  
150g Self-raising flour  
225g Porridge oats  
200g Glacé cherries (Morello ones are tastier)  
50g Raisins (or dried cherries work just as well)

### Method

- Line 2 or 3 baking sheets (AGA cold-shelf is ideal) with bake-o-glide (or bake in batches).
- In a bowl beat the butter and sugars together until light and fluffy. Stir in the flour and oats and mix well.
- Roughly chop three quarters of the cherries then stir these and the whole cherries and raisins into the oats mixture.
- Divide the mixture into balls about 25-35mm diameter (golf ball size 'ish'). Put on the baking sheets well apart to allow for spreading. Lightly flatten each biscuit with your fingertips, keeping the mixture quite rough-looking.

**AGA (2 oven):** bake on a grid shelf set on the floor of the roasting oven with the cold-shelf on the 3<sup>rd</sup> set of runners for about 15-20 minutes until pale and golden around the edges but still just soft in the centre. Check, and if necessary turn the tray(s) after 10 minutes for an even bake.

**AGA (3 and 4 oven):** bake in the middle of the baking oven for about 15-20 minutes until pale and golden around the edges but still just soft in the centre. Check, and if necessary turn the tray(s) after 10 minutes for an even bake.

**Everhot:** set the oven shelf on the second position from the floor and bake with the top oven set to 190°C for approximately 15-20 minutes until pale and golden around the edges but still just soft in the centre. Check after 10 minutes – the Everhot oven is very even so turning might not be necessary.