

# NANCY'S HOBNOBS

Bake @ 170c for 17/18 minutes

Ingredients	Calories	Method
180 g butter	1320	<ul style="list-style-type: none"> <li>Melt butter in pan</li> <li>Add syrup and sugar. Stir</li> </ul>
150 g sugar	734	
120g golden syrup	232	<ul style="list-style-type: none"> <li>Add dry ingredients and stir.</li> </ul>
180 g plain flour	662	
1 tsp bicarb of soda		
OR SR flour (no bic. of soda)		
180 g porridge oats	676	<ul style="list-style-type: none"> <li>Stir in a little milk to bind.</li> <li>Allow to cool so it is easier to handle.</li> </ul>
Pinch of salt		
3 heaped tsp ginger	48	
2 tbsp. milk (if needed)	20	<ul style="list-style-type: none"> <li>Divide into 24 balls of equal weight.</li> <li>Place on greased baking trays. Leave room to spread</li> <li>Flatten slightly</li> <li><b>Bake at 170C for 17/18 minutes</b></li> <li>Leave to cool on tray for 10 minutes</li> <li>Loosen with palette knife</li> <li>When quite cold remove from tray</li> <li>Store in air tight container</li> </ul>
Makes 825g		
<b>Total calories of hobnobs</b>	<b>3692</b>	<b>24 cookies @ 154 calories each</b>

## Note:

I use half butter and half lard. It is cheaper and produces a better cookie.

You can use ordinary granulated sugar (no need to buy more expensive brown sugar)

Golden syrup is available at Aldi for a very good price

I recommend organic oats (from Aldi) as a lot of pesticides are used in non-organic

## Optional extras:

- Add 75 g sultanas
- Add 25 g chopped crystallized ginger
- 50 g desiccated coconut