**Ingredients:**

* 3/4 cup of sugar
* 1 cup of rolled oats
* 1 cup of plain flour
* 125g of butter
* 2 tablespoons of golden syrup/honey
* 1 teaspoon of bicarbonate soda
* 2 tablespoons of boiling water

**Equipment:**

* Baking tray
* Mixing bowl
* Spoon
* Saucepan
* Scales
* Measuring cup
* Whisk
* Measuring jug

**Method:**

1. First, pre-heat the oven to 160C.
2. Once you have done that, carefully mix the oats, sugar and flour in a bowl.
3. Next, put the saucepan onto a low heat. Then, add the butter and golden syrup and melt until combined. (Be careful not to use a high heat, otherwise the mixture may burn)
4. Add the bicarbonate soda and water together into a jug and slowly pour into the saucepan of butter and golden syrup. This will fizz lightly.
5. When it has combined, pour the warm mixture into the bowl of oats, sugar and flour.
6. Using a spoon, mix well until all ingredients are combined. Then, line or grease a baking tray ready to place the mixture onto.
7. Carefully, spoon the mixture onto the baking tray, ensuring that enough space is left between for the biscuits to rise.
8. Bake in the oven for 10 minutes or until they cookies are golden brown.
9. Carefully remove the tray from the oven (you may want to ask an adult to do this as the tray will be very hot) and gently place the biscuits onto a cooling rack and allow to cool.
10. Once cooled, the biscuits are ready to be enjoyed!