

## **Porridgies**

### **Ingredients**

100g (4oz) butter

75g (3oz) soft brown sugar

30ml (2 tablespoons) syrup

200g (8oz) rolled oats

Pinch of salt

### **Recipe**

Pre a heat oven to Gas Mark 3 or 300°F or 150°C

Grease a 20cm x 30cm shallow baking tray.

Melt butter in a large pan over a low heat.

Add sugar, syrup and salt, mix well.

Stir in rolled oats. Mix very well.

Spread mixture evenly in tray with palette knife.

Bake for 25-35 minutes, till golden brown.

Take out of oven. Let cool a little.

Mark in squares or fingers with a knife.

Leave in tray till cold.

Put pieces in an airtight tin.