

Digestive Biscuits

Ingredients:

	kg
Scottish Oatmeal Medium Flour	1.132
Wholemeal (biscuit) flour	1.032
Margarine	0.566
Sugar	0.566
Syrup	0.140
Bicarbonate of soda	0.021
Milk	

Method:

- Mix oatmeal and wholemeal.
- Rub in fat and add sugar.
- Warm syrup lightly.
- Dissolve soda in a little milk and stir into warm syrup.
- Pour in to dry ingredients and add milk to make a paste.
- Pin out relatively thinly on table and dock well.
- Cut into desired shape and place onto baking tray.
- Bake at 350°F/176°C for 20 minutes.
- **N.B.** Oatmeal may be omitted and wholemeal flour added.