



# WILD COOKING



Foraging for natural ingredients is not only fun but can produce some seriously delicious recipes. The mice of Brambly Hedge love a good forage, preserving their fruit as jams and turning their vegetables into yummy dishes. Here's one we recommend for you to try!

## Honey Biscuits

### Ingredients

225g (8oz) of butter  
175g (6oz) of brown sugar  
3 tablespoons of runny honey  
One beaten egg  
175g (6oz) of self-raising flour  
175g (6oz) of rolled oats



### Directions

- 1) Cream the butter and sugar together
- 2) When it is smooth, add the honey and mix well
- 3) Gently stir in the beaten egg and add the flour, then add the oats
- 4) If the mixture is too stiff, add a little milk. Put the bowl into the refrigerator for an hour to cool
- 5) Roll out the dough. It will be very sticky and it may be easier to press the dough out with your fingers!
- 6) Now cut out biscuit rounds with a cookie cutter or the bottom of a glass
- 7) Place the rounds on a buttered tray, leaving plenty of space between each one, & bake in the oven at Gas 4/180°C/350°F for ten minutes - Enjoy!

