



Cranberry Biscuits

Ingredients

- 150g wholemeal self-raising flour
- 130g dried cranberries
- 65g rolled oats
- 2 tbs brown sugar
- 140g plain Greek yoghurt
- 1 egg
- 1 tbs olive oil

Method

- Preheat oven to gas mark 6/200°C.
- Mix together flour, cranberries, oats, and sugar in a large bowl.
- Whisk the yoghurt, egg, and oil in a jug until combined.
- Mix the yoghurt mixture with the dried ingredients until combined.
- On a greaseproof baking tray drop a spoonful of mixture evenly over the tray and gently press down.
- Bake for 12-14 minutes or until golden brown
- Once cooked leave to cool on wire rack.

Enjoy!

