**Cinnamon Oat Cookies**

### **Ingredients:**

* 85g rolled oats
* 1 tsp cinnamon
* 1/4 tsp ginger
* 1/2 tsp baking powder
* 60g butter or coconut oil
* 1 tbsp honey

### **Instructions:**

1. Preheat the oven to 180 C/ 350 F/ Gas mark 4.
2. Place all the ingredients in a food processor.
3. Whizz until the dough begins to come together as a ball, it will be sticky
4. Form the dough into a rough ball by hand
5. Lay a sheet of baking paper on a baking tray, place the ball of dough in the center. Place another sheet of baking paper on top of the ball. Use a rolling pin to roll the dough out to approximately 0.5 cm thick between the 2 sheets of baking paper
6. Remove the top layer of baking paper
7. Bake for 8-12 minutes (You just want the edges to be going brown)
8. Remove from the oven.
9. Whilst still warm slice into squares.
10. Allow to cool, the biscuits become crispy as they cool.

**Enjoy!**