



## Apple Butter, Sultana & Oat Cookies

Sarah's servings: 18, Sarah's skill: Easy, Baking time: 15 minutes

### Ingredients

120g Soft unsalted butter  
75g Light brown sugar  
50g Demerara sugar  
60g Apple butter  
125g Plain flour  
1/2 tsp Baking powder  
1/2 tsp Bicarbonate of soda  
175g Rolled oats  
150g Sultanas

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### Method

- Pre-heat the oven to 180 degrees centigrade (160 fan) and line 2 baking trays with baking parchment.
- Put the butter, light brown sugar and demerara sugar into the bowl of a stand mixer and cream together.
- Add the apple butter and mix again.
- Then add the flour, baking powder, bicarbonate of soda, sultanas and rolled oats and mix again.
- Roll the dough in your hands into walnut sized balls and place on the baking trays and flatten slightly. You will need to do a few batches.
- Bake in the oven for 15 minutes.
- Leave to cool and set on the trays before transferring to a cooling rack.