

## RECIPE FOR PORRIDGIES

Pre-heat oven to Gas Mark 3 or 300°F or 110°C (or when the needle reaches 8 o'clock on Grannie Island's stove).

Grease a 20cm x 30cm (8" x 12") shallow baking tray.

### Ingredients:

100g (4oz) butter  
75g (3oz) soft brown sugar  
30ml (2 tablespoons) syrup  
200g (8oz) rolled oats  
pinch of salt

Melt butter in a large pan over a low heat.  
Add sugar and syrup and salt. Mix well.  
Stir in rolled oats. Mix very well.

Spread mixture evenly in tray with palette knife.  
Bake for 25-35 minutes, till goldie brown.  
Take out of oven. Let cool a little.  
Mark in squares or fingers with knife.  
Leave in tray till cold. Put  
pieces in an airtight tin.

Katie Morag likes them  
best when still warm.

