

**UNIVERSITY OF
CUMBRIA
STUDENTS' UNION**

ON YOUR MARKS... GET SET... BAKE!!!

**Why not have a
go at our home
bakes?**

**Score some fabulous
sweets and treats and
bag some brownie points
with your flat mates...
Cause everyone likes a
baked good right?**

**This bake is from the
wonderful Com-For-T
street eats in Carlisle
Facebook:**

@alcomfortstreeteats

Instagram:

@comfortstreeteats

Website:

<https://www.com-for-t.co.uk>



@COMFORTSTREETEATS HOBSTERS

YOU WILL NEED:

- 150g self raising flour
- 150g caster sugar
- 120g oats
- 1 tpsn bicarbonate of soda
- 150g butter
- 1 tbsn golden syrup
- Chocolate (I never weigh this bit!)

- 1) Ok so pop your oven on 170
- 2) Grab 2 baking trays (1 will do but thy might not be so round)
- 3) Gently melt the butter and the syrup in a lil pan till all the butter has melted
- 4) Pop all the dry ingredients in a mixing bowl
- 5) Carefully pour the butter syrup into the dry stuff and mix until everything is combined together
- 6) Divide into 6 even sizes and make into ice hockey puck shapes
- 7) Pop them in the oven they should take about 12 mins BUT keep an eye on them after 10 mins!
- 8) When they are ready take them out - Give the biccies a lil pat with a spatula to let the air out
- 9) Leave to cool, about 30 mins or so
- 10) Melt your chocolate either over a bowl and a pan of gently simmering water or in a bowl in the microwave on the lowest setting stirring every 30 seconds
- 11) Top generously with chocolate & allow chocolate to set (you can pop them in the fridge to set quicker)

Show us how you get on ♥

Tag us!

@comfortstreeteats

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