

Digestives

Makes 12

Hands-on Time 10 minutes

Baking Time 15 minutes

Ingredients

- 100g rolled oats
- 175g wholemeal flour (plus extra for dusting)
- ¼ tsp fine salt
- 1 tsp baking powder
- 70g soft dark brown sugar
- 140g unsalted butter (cold, diced)
- 50ml milk
- 100g chocolate (optional, minimum 70% cocoa solids)

Equipment

- Baking sheet
- Baking parchment
- Food processor
- Rolling pin
- Circular biscuit cutter (8cm diameter)
- Wire rack
- Microwaveable bowl (optional)
- Microwave (optional)
- Spatula (optional)

Method

1. Prepare the Oven and Baking Sheet

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Line a baking sheet with parchment.

2. Make the Dough

- Blitz the rolled oats in a food processor for 30 seconds.
- Add the flour, salt, baking powder, and sugar. Blitz for a few seconds to combine.
- Add the cold, diced butter and blitz until no visible lumps remain.
- Pour in the milk and blitz until a workable dough forms.

3. Roll and Cut the Biscuits

- Turn the dough out onto a lightly floured surface. Flatten with your hands, then roll out to 5mm thick using a rolling pin. Add more flour as needed to prevent sticking.
- Use an 8cm circular cutter to cut out the biscuits. Re-roll any scraps and cut out more biscuits.

4. Bake the Biscuits

- Place the biscuits on the prepared baking sheet, spacing them a couple of centimetres apart.
- Bake on the middle shelf for 15 minutes.
- Let the biscuits cool on the sheet for a few minutes, then transfer to a wire rack to cool completely.

5. Optional Chocolate Coating

- Break the chocolate into a microwaveable bowl. Microwave in 30-second bursts, stirring between each, until melted. Let it sit for 5 minutes, stirring occasionally.
- Place the biscuits on a sheet of parchment. Dip or spread the chocolate over half of each biscuit.
- Let the chocolate set on the wire rack.

Tip

- For a decorative touch, use a fork to create a pattern on the chocolate before it sets.

Enjoy!