

Digestives

Makes 12

Hands-on Time 10 minutes

Baking Time 15 minutes

Ingredients

100g Rolled oats
175g Wholemeal flour (plus extra for dusting)
1/4 tsp Fine salt
1 tsp Baking powder
70g Soft dark brown sugar
140g Unsalted butter (cold, diced)
50ml Milk
100g Chocolate (optional - I would recommend minimum 70% solids)

Equipment

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

Preheat the oven to 170°C/150°C(Fan)/325°F/Gas mark 3.

Line a baking sheet with parchment.

Add the rolled oats to a food processor bowl and blitz for 30 seconds.

Add 175 grams of flour, salt, baking powder, and sugar and blitz again for a couple of seconds.

Add the butter and blitz until there are no visible lumps of butter.

Finally add the milk and blitz one last time, you should now have a workable dough.

Tip the dough out onto a surface, add a little flour underneath and on top of it and flatten with your hands. Grab a rolling pin and roll out until 5mm thick. You may need to add a little more flour to stop it sticking

Use a circular cutter to cut out the biscuits. Bring any leftover pieces of dough together, rollout and cut out the remaining biscuits.

Place the biscuits onto the lined baking sheet, spacing them apart. They won't spread when baking so a couple of centimetres distance will do.

Pop the baking sheet into the oven on a middle shelf for 15 minutes.

Remove from the oven, leave the biscuits to rest until they are cool enough to handle and transfer onto a wire rack to fully cool down.

If you want to make chocolate digestives break your chocolate up into a microwavable bowl and pop into a

microwave for 30 second bursts. Between rests give the chocolate a stir with a spatula until melted.

Once the chocolate has melted leave it to sit for 5 minutes, stirring occasionally, before coating your biscuits.

I find it's best to place the biscuits on a sheet of parchment and when the chocolate has stopped pooling/dripping over their sides carefully pick the biscuits up and transfer back to the wire rack to set. If you do your chocolate work with the biscuits still on the rack it's likely the chocolate will get stuck between the grills (and it's a bugger to clean).

Enjoy!