

# FIRESIDE SMORES...



...with Devenish Girl's Flakemeal Biscuits

These were regularly made growing up in Northern Ireland! And perfect for smores!

## Ingredients:

- 300g soft butter or margarine
- 150g caster sugar
- 150g plain flour
- 75g desiccated coconut
- 325g porridge oats

## Method:

Heat oven to 180f/ 160 fan

Lightly grease two baking trays

Beat the butter and sugar until light and fluffy

Fold in the flour, coconut and oats gradually and mix to a dough

Roll out to just over a centimetre thick and use a cookie cutter to cut out biscuits

Place on the baking trays and bake for 20 minutes

Cool on a wire rack and sprinkle with caster sugar

## To assemble your smores...

Roast some marshmallows over the fire and sandwich between two flakemeal biscuits with a square of your favourite chocolate.



**BIG**  
**BRUMMIE**