

PORRIDGE BISCUITS

A RECIPE BY HARRY SMITH

This recipe makes a delicious batch of about 20 biscuits and is a recipe which Harry Smith used to make as a youngster and one he has now taught to his 12 year old granddaughter. Harry's family can be seen below: Louise Waite and her son Harold at Sunnyside mining settlement, 1927. Measurements for this recipe are traditional ('old money') – they might arrest people for selling bananas in lbs and ounces but we're pretty sure it's not illegal to use them in recipes (yet)! More recipes from the **A TASTE OF HOUGHTON** series can be found on the **HH** website.

INGREDIENTS

Soft margarine x 4oz
Sugar x 3 oz
Golden syrup x 1 desert spoon
Plain flour x 4oz
Porridge oats x 4 oz
Baking powder x 1 tsp
Bicarbonate of Soda x ½ tsp
Ground ginger x 2 tsp

METHOD

1. Cream together the sugar and margarine then add the golden syrup.
2. Mix the dry ingredients together and add to the creamed mixture.
3. Divide the mixture into small balls, flatten slightly and place on a greased tray.
4. Bake in an oven heated to Gas Mark 5 (375 Fahrenheit) for around 15 minutes.



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