**Orange and Ginger Muffins**

*You’ll need:*

* 200gm butter
* 6 tbsp golden syrup
* 1 ½ cups brown sugar
* 2 cups rolled oats
* 1 ½ cups plain flour
* ½ cup SR flour
* 1 ½ cups white chocolate pieces.

*Method:*

Preheat oven too 150°C.

Melt the butter and syrup.  Add the rest except the chocolate. Stir well, then leave to cool for 10 minutes.

Add the chocolate. By now it will melt into swirls so handle gently- you don’t want it to amalgamate but stay swirly and slightly lumpy.

Place small balls on a tray lined with baking paper.  Press flat with a fork. Bake at till pale brown - not too dark. Remove from the oven and cool in the tin.

The kitchen will smell incredible.

Eat with your favourite book. Just like teacher librarians, you only need one to make life good.