

## OATCAKES

225g oats

60g wholewheat flour

1/2 tsp bicarbonate of soda

60g butter

1 tsp salt

1/2 tsp sugar

60-80ml hot water



### Method

1. Pre-heat the oven to 190C.
2. Mix together the oats, flour, salt, sugar and bicarbonate of soda.
3. Add the butter and rub together until everything is mixed and has the consistency of large breadcrumbs.
4. Add the water (from a recently boiled kettle) bit by bit and combine until you have a somewhat thick dough. (The amount of water varies; depending on the oats)
5. Sprinkle some extra flour and oats on a work surface and roll out the dough to approx. 1/2cm thickness.
6. Use a cookie cutter to cut out.
7. Place the oatcakes on a baking tray and bake for approx. 20-30mins. or until slightly golden brown.