

Oatcakes

Jacob · 28/09/2024

**Prep Time**

45 mins

Difficult

Medium

Servings

12

Description

This oatcakes recipe is originally a Scottish dish This easytomake dish with very little sugar and no white flour is a wonderful addition to breakfast

Ingredients

- - 3 ¾ cups rolled oats - 1 cup whole wheat flour - 1 teaspoon white sugar - 1 ¼ teaspoons salt - ½ teaspoon baking soda - ½ cup cold butter
- cubed - ¼ cup hot water
- or as needed

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Line a heavy baking sheet with parchment paper. Mix oats
2. whole wheat flour
3. sugar
4. salt
5. and baking soda together in a bowl. Rub in butter with your fingers
6. until mixture is chunky. Pour in enough water to form a thick dough. Spread a thin layer of oats and whole wheat flour on a flat work surface. Turn out dough and pat to an even thickness. Cut into circles using the rim of a drinking glass. Transfer to the prepared baking sheet. Bake in the preheated oven until golden brown
7. 20 to 30 minutes. Tips Size may range from a shot glass to any large size. I typically cut the diameter of mine to be 3 1/2-inches wide.