



Oatmeal Crackers

Oscar · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

40 mins

Description

Made these for my daughter one day She likes them more than storebought ones and I like knowing what shes eating

Ingredients

— - 1 ½ cups rolled oats - 1 cup whole wheat flour - ½ teaspoon salt - 1 tablespoon white sugar - 1 teaspoon ground cinnamon (Optional) - ½ cup water - 5 tablespoons olive oil

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease a baking sheet. Place the rolled oats into a blender or the work bowl of a food processor
2. and pulse several times to grind them into coarse flour. Stir the oat flour together with whole wheat flour
3. salt
4. sugar
5. and cinnamon in a bowl. Pour in the water and olive oil
6. and mix to form a soft dough. Place the dough onto the prepared baking sheet
7. and roll out 1/8-inch thick. Using a knife
8. partially slice through the dough in desired shapes. Bake in the preheated oven until just barely brown
9. 10 to 15 minutes. Watch carefully
10. as they burn easily. Allow to cool completely on baking sheet before breaking along score lines into individual crackers. Cook's Note The cinnamon can easily be replaced with many different seasonings to make different flavors. Some of the different types I've tried: garlic parmesan; regular salt; and garlic pepper.