

Oatcakes



Ingredients:

100g Rolled Oats (Porridge Oats), Plus Extra for Dusting

100g Wholemeal Flour, Plus Extra for Dusting

4 Tablespoons Freshly Boiled Water

2 Tablespoons Olive Oil

$\frac{3}{4}$ Teaspoon Salt

$\frac{1}{2}$ Teaspoon Bicarbonate of Soda: School to Provide

Ground Black Pepper



**Please bring a container to
take your oatcakes home
in.**

Method:

1. Preheat oven to 180°C or Gas Mark 4.
2. Weigh and measure all the ingredients accurately.
3. Line a baking tray with greaseproof paper.
4. Mix the dry ingredients together in a bowl.
5. Whisk together the oil with 4 tablespoons of freshly boiled water.
6. Make a well in the centre of the flour mixture and pour in the liquid.
7. Mix together with a white plastic stirring spoon to form a thick paste.
8. Lightly flour a work surface with a mixture of flour and oats and turn the paste out onto it. Knead together briefly until it forms a dough. Gently roll the dough out to a thickness of 5mm.
9. Cut out as many oatcakes as possible using a round cutter, as it is difficult to bring the dough together again after the first rolling. If the dough has difficulty coming together after the first cutting, put it back in the bowl and add a drop or two of water to help it amalgamate again, then re-roll and cut more oatcakes.
10. Place the oatcakes on a lined baking tray and bake at the top of the oven for 10 minutes, then turn them over using a fish slice and continue to bake for another 5 minutes until golden brown on both sides.
11. Remove the biscuits from the oven and leave on the trays for 5 minutes, before transferring to a cooling rack to cool completely.