

# Oat Cakes

**Makes 15**

**Hands-on Time 15 minutes**

**Baking Time 20 minutes**

## Ingredients

- 250g rolled oats
- 50g unsalted butter (cold, diced)
- ½ tsp caster sugar
- Pinch of salt
- 50ml boiling water

## Equipment

- Mixing bowl
- Wooden spoon
- Baking parchment
- Baking sheet
- Rolling pin
- 7cm circular biscuit cutter
- Wire rack

## Method

- Preheat the oven to 190°C/170°C (fan)/375°F/Gas Mark 5.
- In a mixing bowl, rub the oats and diced butter together with your fingertips until the mixture resembles coarse crumbs.
- Stir in the sugar and salt with your hands.
- Pour the boiling water into the centre and mix with a wooden spoon until the dough comes together. Use your hands to clump it into a ball.
- Roll the dough out on a clean surface to a 5mm thickness (no flour needed).
- Cut out circles using the biscuit cutter, pressing firmly and smoothing the dough inside the cutter to prevent cracking.
- Place the oatcakes slightly apart on a parchment-lined baking sheet.
- Bake on the middle shelf for 20 minutes.
- Cool on a wire rack before serving.

Enjoy!