

Oat Digestives (Gluten Free)

Makes 12

Hands-on Time 10 minutes

Baking Time 15 minutes

Ingredients

- 180g porridge oats (gluten-free)
- 40g cornflour
- 1/4 tsp fine salt
- 1 tsp baking powder
- 60g soft light brown sugar
- 110g unsalted butter (cold, diced)
- 40ml full-fat milk

Equipment

- Baking sheet
- Baking parchment
- Food processor
- Circular biscuit cutter (7cm diameter)
- Wire rack

Method

1. Preheat the oven

- Preheat the oven to 160°C/140°C (fan)/325°F/Gas Mark 3.
- Line a baking sheet with parchment paper.

2. Make the dough

- In a food processor, blitz the oats, cornflour, salt, baking powder, and light brown sugar into a fine powder.
- Add the cold, diced butter and blitz until no lumps remain.
- Add the milk and blitz briefly until the dough comes together.

3. Shape the biscuits

- Divide the dough into 12 equal portions.
- Place a biscuit cutter over one portion and press the dough into a neat round. Repeat with the remaining dough portions, spacing them evenly on the baking sheet.

4. Bake the biscuits

- Bake on the middle shelf for 15 minutes, or until lightly golden.
- Let the biscuits cool on the sheet for a few minutes, then transfer to a wire rack to cool completely.

Enjoy!