

Oat Crackers

Ingredients

- 120g porridge oats
- 125g wholemeal flour
- ½ teaspoon salt
- 1 tablespoon caster sugar
- 1 teaspoon ground cinnamon
- 120ml water
- 5 tablespoons olive oil



Method

1. Preheat oven to 180 C / Gas 4.
2. Grease a baking tray.
3. Place the oats into a liquidiser or a food processor and pulse several times to grind them into coarse flour.
4. Stir the oat flour together with wholemeal flour, salt, sugar and cinnamon in a bowl.
5. Pour in the water and olive oil and mix to form a soft dough. Place the dough onto the prepared baking tray and roll out 3mm thick.
6. Using a knife, partially slice through the dough in desired shapes.
7. Bake in the preheated oven until just barely brown, 10 to 15 minutes. Watch carefully, as they burn easily.
8. Allow to cool completely on baking tray before breaking along score lines into individual crackers.

Notes

The cinnamon can easily be replaced with many different seasonings to make different flavours. Why not try garlic, Parmesan, salt or garlic and pepper.