

Haley's Oatcakes (Oat Crackers)

This is an alteration of a traditional Scottish Oatcake recipe. Adding peanuts and dried cranberries for a little flavor. I find they're still good with some cheese, but also on their own.



Makes: 20-22 Cakes, ~2.5 inches each

Ingredients:

1 1/3 cup Steel Cut Oats or Scottish Pinhead Oatmeal
1/2 cup Whole Wheat Flour
1 tsp Salt
1/2 tsp Baking Soda
1/2 cup Chopped Dried Cranberries
1/2 cup Unsalted Peanuts
3 tbsp Unsalted Butter
6 tbsp Water

Directions:

1. Preheat the oven to 350F/175C.
2. In a bowl, mix together the oatmeal, flour, salt, baking soda, cranberries, and peanuts.
3. Cut up the butter and rub it in to the oatmeal-flour mixture so it is broken up and mixed through.
4. Add the water and mix together and form into a ball.
5. Lightly flour a surface and a rolling pin and roll out the mixture to around 3-5mm/0.1 - 0.2 in thick.
6. Cut circles out of the dough and place on a baking sheet/tray and bake for approx. 15-20 mins until they are dry, slightly firm and lightly golden.

