



Oatcakes



What will you need:

250g porridge oats

125g spelt flour

100g butter

300ml water

Pinch of salt

Bunch of chives

Measuring scales

Mixing bowl

Teaspoon

Knife to cut up butter

Scissors to cut chives

Baking tray



Method:

1

Mix the porridge oats and spelt flour together in a big bowl. Add a pinch of salt and mix again.

2

Cut up the butter into small cubes and add it into the big bowl.

3

Use your fingers to rub the flour and butter together until all the butter is gone.

4

Cut the chives into small pieces and add in.

5

Slowly pour $\frac{1}{4}$ of the water and mix together with your hands. Keep adding water and mixing until it comes together in ball of dough.

6

Break the dough up into 9 evenly sized balls and squash them into flat round cakes which are about $\frac{1}{2}$ cm high.

7

Heat the oven to 190C/170C fan/gas 5 and cook for 20 minutes or until golden, turning halfway.

