**Oatcakes**

**Ingredients**

* 225g oats
* 60g wholewheat flour
* 1/2 tsp bicarbonate of soda
* 60g butter
* 1 tsp salt
* 1/2 tsp sugar
* 60-80ml hot water

**Method**

* 1. Pre-heat the oven to 190ºC.
	2. Mix together the oats, flour, salt, sugar and bicarbonate of soda.
	3. Add the butter and rub together until everything is mixed and has the consistency of large bread crumbs.
	4. Add the water (from a recently boiled kettle) bit by bit and combine until you have quite a thick dough. The amount of water varies; depending on the oats.
	5. Sprinkle some extra flour and oats on a work surface and roll out the dough to approx. 1/2cm thickness. Use a cookie cutter to cut out shapes (the final number of oatcakes depends - of course - on the size of cutter you use. In a wonderfully Scottish twist/coincidence I found that using an upturned whisky glass makes the perfect size :-)
	6. Place the oat cakes on a baking tray and bake for appprox. 20-30mins. or until slightly golden brown.