



Cheesy Oatcakes

You will need:

- 350g Porridge Oats
- 2 heaped TBSP Plain flour
- Pinch of salt
- 200g grated Cheddar cheese
- 2TBSP Olive oil (or a vegetable oil of your choice)
- 200ml warm water

To make your Oatcakes:

1. Preheat the oven to 200°C and grease a couple of baking trays with butter or oil.
2. Mix the Oats, salt and flour together in a large bowl.
3. Stir in the cheese.
4. Add the water to the mixture and drizzle over the oil. Mix well until a dough starts to form. Your dough should be well formed but slightly sticky.
5. Sprinkle some flour onto a work surface or mat and roll out your dough to approximately 1/2 cm thick. If the dough is too sticky sprinkle more flour. Use a cutter to cut the dough into a shape of your choice.
6. Place your shapes on the greased baking tray and bake for approx. 15 – 20 minutes (or until they are beginning to turn golden brown at the edges)

Mighty Tip!

You can make these oatcakes without cheese if you prefer.