

Maria's Cornish Seasalt and Thyme Oatcakes



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Ingredients:

175 g porridge oats

50 g wholemeal flour plus a little extra for rolling

¼ teaspoon baking powder

3 teaspoons dried thyme leaves

1 teaspoon Cornish seasalt flakes

1 dessertspoon caster sugar

50 g butter

Approximately 75 mls water

Method:

1. Preheat the oven to 180 c / Gas mark 4.
2. Place the porridge oats in a food processor and blitz briefly to a finer texture.
3. Place the oats into a mixing bowl with the wholemeal flour, baking powder, thyme, Cornish seasalt flakes and caster sugar and stir to mix thoroughly.
4. Melt the butter in a small saucepan.
5. Make a well in the middle of the dry ingredients and pour in the butter then half of the water.
6. Stir to mix with a table knife and add the rest of the water a little at a time until the dough comes together into a stiff but not sticky dough.
7. Dust the surface of the worktop with a little flour and form the dough to a flat disc.
8. Roll out the dough to a 4 – 5 mm thickness then cut into circles with a plain pastry cutter, 5 – 6 cm in diameter.
9. Using a palette knife gently lift the biscuits onto a baking sheet lined with parchment paper.
10. Bake for approximately 20 minutes then remove from the oven, carefully turn over, then return to cook for a further 10 minutes until lightly golden and firm to the touch.
11. Remove from the oven and immediately sprinkle with a few more seasalt flakes.
12. Cool completely then store in an airtight tin.