

## Sweet Oatcakes

*My children LOVE these: as they are, with nut butter, dunked in milk, drizzled with honey.... and they're so easy to make!*

### INGREDIENTS (makes about 20)

- 👤🕒 100g oats
- 👤🕒 50g wholegrain spelt flour
- 👤🕒 1 tbsp coconut or agave sugar
- 👤🕒 2 tbsp vegetable oil
- 👤🕒 60-70ml water
- 👤🕒 1tsp vanilla bean paste
- 👤🕒 Extra flour for dusting

### METHOD

- 👤🕒 Preheat oven to 180C and line a baking tray with baking paper
- 👤🕒 Blitz the oats to a coarse flour consistency & put them in a bowl
- 👤🕒 Add all the other ingredients, most of the water and mix together. If needed add the rest of the water; you want to add enough for the mixture to come together
- 👤🕒 Lightly flour a surface and tip out the mixture
- 👤🕒 Roll out using a rolling pin as thinly as you can
- 👤🕒 You can add toppings during the rolling out stage so the toppings press into the mix. I sprinkled some with chia seeds, some with linseed and some with dried blueberries
- 👤🕒 Cut out into whatever shapes you want
- 👤🕒 Place on to the lined baking tray and bake for 13-15 minutes till the edges are just golden. Let them cool completely and store in an airtight container.