

Oat Cakes



Ingredients

- 2 cups plain flour
- ¼ cup raw sugar
- 110g butter
- 1 tsp salt
- 1 tsp baking powder
- ½ cup rolled oats
- ¼ cup milk
- 2 tbsp chopped fresh rosemary from the garden

Preparation

- 1. Combine all dry ingredients & rub in butter to form a fine crumb.
- 2. Add milk to form a soft dough.
- 3. Roll out to ½ cm thickness. Cut out rounds lay on a baking tray.
- 4. Brush with milk and sprinkle with a few oats.
- 5. Bake at 170c until golden and cooked through.