



LANARKSHIRE
LARDER

FENNEL SEED OATCAKES

by New College Lanarkshire

Ingredients

- 115g medium oatmeal, plus, extra for sprinkling
- 75g soft plain flour
- ½ tsp salt
- ¼ tsp baking powder
- 10g toasted fennel seeds
- ½ tsp fennel pollen
- ½ tsp sugar
- 65g plant butter (e.g. Flora)
- 30g water





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Directions

- Preheat the oven to 200C and line a baking tray with a silicone mat.
- Sift the flour, salt and baking powder into a large bowl.
- Add the oatmeal and mix well. Fold in the fennel and sugar.
- Rub in the fat to make a crumbly texture.
- Add in the water to work the mixture to a stiff dough.
- Roll out on a cold work surface, ideally a marble slab, sprinkled with oatmeal and roll out to about 3mm thick.
- Cut into rounds, and then into triangles.
- Space out on the baking tray and bake for about 15 minutes until crisp and golden in colour.
- Cool on a wire rack and store in an airtight container.

