

## **Thyme-scented oatcakes**

*Adpated slightly from BBC Good Food Magazine*

*Makes about 20 oatcakes*

### **Ingredients**

200g (8oz) fine oatmeal  
2 tablespoons of extra virgin olive oil  
1.2 teaspoon sea salt  
3 tablespoons of fresh thyme leaves (or 2 teaspoons dried thyme)  
approx 8 tablespoons boiling water

### **Method**

Preheat the oven to 180C. Measure the oatmeal, oil, salt and 2/3rds of the fresh thyme into the bowl of a food processor. Whizz until everything is combined well and keeping the motor running, pour in the boiling water. After 30-45 seconds the mixture will begin to come together and look sticky and thick (switch off, scrape down and repeat if it doesn't). Add the remaining thyme and pulse a few times to chop it roughly.

Gather the dough up into a ball, with your hands or a spatula. Place on a floured board and roll out, while still warm, to about 2mm thick. Cut out 6.5cm rounds or any festive shape and place on baking sheets lined with parchment. Bake for 15-17 minutes until lightly coloured. Cool on a wire rack then store in an airtight container.

From <http://www.mycustardpie.com>