

## Nova Scotia Oatcakes

Oatcakes are crisp like a shortbread cookie or cracker, lightly sweetened, just a smidge salty, and make quite a hearty snack. It's common to have them in the afternoon with tea or coffee, but I also think they're perfect road trip food and great for taking with you in a daypack for some quick energy during an afternoon hike.

### Ingredients

- 2 Cups Oatmeal
- 1 Cup Flour
- ½ tsp Salt
- ½ Cup Vegetable Oil or Butter
- ¼ tsp Baking Soda
- ½ Cup Brown Sugar
- ¼ Cup Boiling Water

### Instructions

1. Preheat oven to 400 degrees and line baking sheet with parchment paper.
2. Dissolve baking soda in boiling water (add a little more water if needed).
3. Combine dry ingredients with butter, then add dissolved baking soda.
4. Mold into a dough ball, then press it out onto a baking sheet. You can roll it out with a dough pin to make it thin as you want it to be about 1/4 inch thick.
5. Cover and chill for 10-15 minutes to firm up the dough, then remove and score down the middle and across to make 8-10 squares (you'll use these lines for clean cuts after it's done baking).
6. Bake for 12-15 minutes until they are golden brown. They should be crisp and crunchy, not chewy.
7. Separate the cakes along the score lines with a thin knife and then allow them to cool.
8. Enjoy with your favorite coffee or tea or add them to your daypack for some quick energy during a hike or a long road trip.

