
Oat-Grain "Cakes"

Ingredients:

¾ Cup (78g)	Rolled Oats
¾ Cup (110g)	7 Grain Cereal (or Steel Cut Oats)
1 Cup (120g)	All Purpose Flour
½ Tsp EACH	Baking Powder (if using Buttermilk, use Baking Soda)
¼ Tsp	Salt
¼ Cup (54g)	Brown Sugar, Light & Packed (or 1 Tbsp Honey)
½ Cup (8 Tbsp)	Unsalted Butter, Cold and Cubed/Flaked (or Lard)
¼ Cup	Hot Water (or Buttermilk)

Yield: ~9 "Cakes" @ 3" Dia or ~18 "Cakes" @ 2½" Dia

Directions:

1. Preheat Oven to 350°. Prepare Cookie Sheet(s) with Parchment Paper.
2. In Medium Bowl, whisk Dry Ingredients together; Oats, 7 Grain Cereal, Flour, Baking Powder, Salt, and Brown Sugar.
3. Add Butter and Cut with Pastry Blender into Dry Ingredients until mixture is an even coarse meal.
4. Add Hot Water and stir until Dough forms with no dry areas.
5. Place Dough on floured surface and roll or out to an even 3/8" thickness. If using a 2½" round Cookie Cutter, roll to ¼" inch thickness.
6. Using a 3" round Cookie Cutter, cut Rounds and place on prepared Cookie Sheet with about 1" spacing. Gather scraps, reroll and cut additional Rounds.
7. Bake for 15 minutes (12 minutes for 2½" Rounds) or until very light brown on edges. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.