

SUPER EASY CRUNCHY OATMEAL COOKIES (WITH OLIVE OIL)

INGREDIENTS:

- 2 1/2 cups (231 g) rolled oats (or quick oats)
- 1/2 cup + 2 tbsp (100 g) water
- 2 1/2 tbsp (52 g) maple syrup
- 2 1/2 tablespoons (33 g) extra virgin olive oil
- 2 teaspoons vanilla
- 1/4 teaspoon salt

DIRECTIONS:

1. Preheat the oven to 350°F (180°C).
2. Place the rolled oat in a blender or food processor and blend until you get a coarse! flour.
3. Mix the oatmeal, vanilla, and salt in a bowl, and add the extra virgin olive oil.
4. Bring the water with maple syrup to the boil and pour it into the bowl. Mix with a spoon and let it cool slightly.
5. Then use your hands to form a dough. Feel free to add a bit more water if the dough feels too crumbly. Just add it a tablespoon at the time.
6. Roll out the dough until very thin (3mm) and cut in circles with a round cookie cutter. If the dough is a bit sticky, I normally roll it out on a baking sheet, to avoid using additional flour. If the dough is too crumbly, don't add too much water. Simply roll out a quarter of the dough at a time.
7. Place the circles on a flat tray covered with a baking sheet, no extra grease required.
8. Bake until golden brown, for 15-20 minutes. If your oven doesn't cook evenly, make sure to turn the trays half-way through baking. Keep a close eye on the oatcakes in the last 5-8 minutes, to avoid overcooking them.
9. When the oatcakes are ready, remove from the oven and allow to cool on a wire rack.
10. Keep in the jar.