

Cradoc's Biscuits

Cradocs biscuits have been going for just a short time - but before we committed to making the best savoury biscuits in Wales we worked very hard on the recipes.

There are tons that we tried but haven't got round to producing yet and this one is really good with Caerphilly cheese!

Ingredients

Oat cakes with Penclawdd Laverbread

Three teacups of finely milled porridge oats and extra for rolling out

Two tablespoons of good olive oil

Two tablespoons of fresh Laverbread

A good pinch of course fresh ground black pepper

Enough boiling water to bind

pinch of Halen Mon.

How to make

- Put all of the ingredients in a bowl, except the boiling water.
- Mix thoroughly with your hand
- Boil the kettle and add bit by bit, enough water to bind the ingredients. The mixture needs to be loose and squishy, as when you mix it to a paste with your hands it gets stiffer as you go. it needs to be a soft dough when you have mixed it thoroughly. Be careful when you are mixing, as the paste is hot!
- Using oats or flour to roll out with a pin, flatten the dough and roll thinly
- You will need a palette knife to run under the dough if it sticks.
- Use cutters to make rounds and cut as many as you can. Re-roll the paste, it will go on for ever!
- prick the oatcakes before you put them in a medium heat oven (about 180 degrees)
- cook them until completely dry- this could take 15 minutes. Store in an airtight container and enjoy with lovely Welsh cheeses

Courtesy of Cradoc's Savoury Biscuits