

## Oat knäckebröd

2 cups old fashioned oats  
2 tablespoons sweetener -honey, barley malt syrup  
1 tsp baking soda  
1/2 tsp salt  
3/4 cup butter, melted  
1-1/2 cups buttermilk warmed  
2-1/2 cups flour

Preheat oven to 350. Mix oats, sweetener, baking soda, and salt in large bowl. Add melted butter and mix. Now add the buttermilk and flour. The dough is really soft and sticky. I like to let it rest for 15-20 min. or even overnight covered at room temperature. Form a piece of dough the size of an egg into a round. Roll out dough on a floured surface. A grooved rolling pin is the key to rolling it very thin as thin as paper, using plenty of extra flour. Bake at 350 for 12 minutes, until lightly browned and crisp.

Makes a lot.

Tip if you can use a lefse style grooved rolling pin you can roll very thin, which is the trick of getting it thin and crisp.