

Oatmeal Crackers (Hafrakex)

The Great Scandinavian Baking Book

Submitted by Carolyn Wilson

Ingredients

- 1 cup old fashioned rolled oats
- 1 1/2 cups milk, heated to boiling
- 1/4 cup softened butter
- 1/4 cup sugar
- 3 tsp baking powder
- 2 tsp crushed anise seeds
- 1/4 tsp salt
- 1 1/4 cups rye flour
- 1 1/2 cups all purpose flour

Directions

1. In a large bowl, mix the rolled oats and boiling milk. Let stand until cooled, about 1 hour. Stir in the butter, sugar, baking powder, anise seed, salt, and rye flour. Mix in the all-purpose flour slowly to make a stiff dough. Knead until blended.
2. Preheat oven to 425. Cut parchment paper to fit baking sheets or lightly grease them.
3. Turn dough onto a lightly floured surface and divide into two parts. Roll out one part to make a 16" x 12" rectangle. Transfer to a sheet of parchment paper or prepared baking sheet. Using a ruler and pastry wheel, cut into 2x3" crackers and leave crackers in place. Repeat for second part of the dough. Bake for 10-12 minutes or until golden. Cool on the sheets before removing. Store in airtight containers.