



## TOASTY OAT CRACKERS

- 1 Cup Oat Flour
- 2/3 Cup All Purpose Flour
- 1/3 Cup Wheat Germ
- 1 Tablespoon Sugar
- 1 Tablespoon Sesame Seeds
- 1 Teaspoon Salt
- 1/4 Cup Butter

## DIRECTIONS

1. Combine flours, wheat germ, sugar, sesame seeds, and salt.
2. Cut in butter until mixture resembles coarse crumbs.
3. Mix in 1/2 cup water until dry ingredients are moistened.
4. Shape dough into a 9 x 1 1/2 inch log.
5. Wrap and chill for several hours.
6. Slice 1/8 inch thick, place on an ungreased baking sheet.
7. Flatten until very thin with tines of a fork.
8. Bake in a 375 degree oven for 12 minutes.
9. Cool on a wire rack.