



OAT TART WITH JAM

Preparation time: about 1h 20 min. Rest time: 1 h

Difficulty level: medium-low

INGREDIENTS

300gr semi-wholemeal wheat flour

50grr oat flakes

80g butter

100ml milk

Cinnamon powder to taste

3 tablespoons of soft honey

Jam to taste

Salt to taste

PREPARATION

Start by working the flour with the butter and, separately, soak the oat flakes in the milk and let them rest for about 15 min. Then mix them with the flour, also adding the cinnamon and honey. Work only a few moments and then leave to rest for 1 hour at room temperature.

After the time, mix again rather quickly and add milk if the consistency is too firm.

Roll out the dough over a previously buttered / oiled pan and sprinkled with flour, raising a small edge on the sides and cover with jam.

Bake in the preheated oven at about 200 ° C for 45-60 minutes. Once removed from the oven, let it cool well.

Store at room temperature in a covered container for a few days.

