Anns oat biscuits
1 biscuit = approx. 7,5 grams SPC-Flakes

150 gram butter, melted
2,5 dl (1 cup) milk
300 gram SPC-Flakes
2 dl (1 cup) rye flour
1 teaspoon baking powder
½ teaspoon salt
(1 – 2 teaspoon sugar if you want a sweet biscuit.)

• Melt the butter, add the milk and warm up to almost boiling temperature.

• Chop SPC-Flakes coarsely in a kitchen blender (or hand blender) add the milk mixture. Let cool.

• Add the other ingredients, beat until incorporated. Put the dough in the refrigerator at least ½ hour or longer if you want.

• Split the dough into 40 “buns”

• Press the dough on a lightly floured surface into a 1 cm high “buns” and put them on a baking sheet with parchment paper, approx. 10 on every sheet.

• Dot the biscuits with a fork and bake them 8-10 minutes in a preheated oven 200° C (392 F) until golden brown around the edges.

The biscuits can be stored in a cake tin.
Bread with SPC Flakes
Approx. 3,75 grams SPC-Flakes per slice.

150 grams SPC-Flakes
7 dl. (3 cups) water
1 (.25 ounce) package active dry yeast
2 teaspoon salt
1 ½ tablespoon white sugar
1 ½ tablespoon oil
2 dl. (1 cup) yoghurt naturel
800 grams (6 – 7 cups) bread flour
some milk for brushing

Mix SPC-Flakes and water and let it soak for 15 minutes. Add yeast and stir until dissolved. Add salt, sugar, oil and yoghurt. Add flour 1/2 cup at a time until not real sticky – just pulling away from the counter, but still sticky to touch. Cover with plastic wrap and put the dough in the refrigerator til next day (Or let rise in a warm place 1 hour).

Punch down and divide into 2 loaves. Form 2 breads and lay them onto a baking sheet with parchment paper. Cover with a dishtowel. Let rise until double size, 30 minutes.

Brush the 2 breads with milk and bake in a preheated oven 200\(^\circ\) C – 392 F for 35 minutes.

Cool on wire rack.

If you want a coarser bread replace some of the bread flour with rye flour.
**Rolls with SPC-Flakes**

25 rolls = 18 grams per roll

6 dl. warm water (37°C = 98 F)
1 (.25 ounce) package active dry yeast
2 tablespoon honney
2,5 teaspoon salt
1 package SPC Flakes (450 grams)
11-12 dl bread flour
1 egg

- Chop coarsely SPC-Flakes lightly in a kitchen blender or with a hand blender.
- Dissolve yeast in warm water (37°C – 98 F)
- Add salt, honney, SPC-Flakes and some of the flour until dough has pulled together.
- Knead the dough until smooth and elastic.
- Cover with a dishtowel. Let rise in a warm place until doubled, about 45 minutes.
- Punch down, and devide into 25 pieces. Shape each piece into a round ball, and place into a baking sheet with parchment paper. Cover the rolls with a dishtowel and let rice until doubled in volume, about 20 minutes
- Beat the egg lightly and brush over tops of rolls
- Preheat oven to 225°C = 437 F
- Bake in preheated oven for about 10 – 12 minutes.
**Rolls with SPC-Flakes**

*25 rolls = 8 grams SPC-Flakes per roll*

200 grams SPC-Flakes  
4 dl (1,7 cup) Milk  
50 grams Butter  
1 (.25 ounce) package active dry yeast  
2,5 dl (1 cup) warm Water (37° C) 98 F  
2 teaspoon Salt  
0,5 dl. Syrup  
6 dl (2,5 cup) Rye flour  
8-10 dl (3,5 – 4 cups) Bread flour

Mix SPC-Flakes and milk. Let set for 2 hours ore more. Can be stored in the refrigerator over night.

Melt the butter and mix with SPC-flakes and milk.  
Disolve yeast with warm water (37° C – 98 F)  
Stir together the yeast mixture with SPC-Flakes, milk, salt and syrup. Add rye flour. Stir in bread flour until dough has pulled together.

Place in a lightly floured bowl. Cover with a dishtowel. Let rice in a warm place 30 minutes

Punch down, and devide into 25 pieces. Shape each piece into a round ball, and place into a baking sheet with parchment paper. Cover the rolls with a dishtowel and let rice until doubled in volume, about 20 minutes.

Preheat oven to 225° C = 437 F

Bake in preheated oven for about 10 – 12 minutes.