



Oat Flour

Our Oat Flour is ground here at the mill using a traditional farm mill powered by our steam engine 'Maud'. We take rolled oats and grind them into Oat Flour which can be used for baking bread, cakes and scones.

You can see Maud in action at the mill—usually on the first Saturday in the month.

We have included a few sample recipes for you to try; these have been tested and tasted by our teams!

Oat flour is considered to be gluten free, although due to the milling and packaging process, we cannot guarantee that they have not come into contact with other wheat products.

Chocolate Chip Cookies

75g butter or margarine
75g brown sugar
1 tsp salt
1 tsp vanilla
1 egg
150g Oat Flour
1tsp Baking Powder
100g chocolate chips

Cream butter and sugar
Beat in the egg and essence
Stir in flour, baking powder, salt and chocolate
Roll into walnut sized balls, flatten and place on greased baking tray
Bake in oven at 180oC for 10-15mins



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Chocolate Brownies

170g butter	Line 8" square tin with parchment
270g granulated sugar	Warm butter in microwave till soft.
85g cocoa	Add sugar and microwave to 30secs.
1 tsp salt	Whisk the sugar and butter together well.
1 tsp vanilla	Add cocoa and whisk well
1 egg plus 1 yolk	Add egg, yolk, vanilla, salt, whisking well.
90g Oat Flour	Stir in flour and milk.
2 tbsp milk	Fold in chocolate.
80g finely chopped chocolate	Transfer the batter to the tin and leave to set 20-30 mins
	Bake at 180oC for 30 mins, until skewer comes out with a thick batter (not runny)
	Allow to cool in tin before cutting and removing

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Ginger Cake

180g Oat Flour	Line a loaf tin with greaseproof paper
100g granulated sugar	Combine all the ingredients to form a thick batter
85g honey	Pour into the loaf tin and bake for 25-30mins until a skewer comes out clean
160ml milk	
3 tbsp oil	
1.5 tsp ginger	
1 tsp cinnamon	
1 tsp baking powder	
1 tsp baking soda	
1 tsp vanilla extract	

Heckington Windmill is the only 8 sailed windmill in the country.
Run by volunteers for you to enjoy!

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