



Scottish Oatcakes

INGREDIENTS - **12 large discs or 24 small ones**

- 190g / 2 cups medium oatmeal
- 35g / 1/3 cup rolled oats
- 60g / 1/2 cup wholewheat flour
- 1/4 tsp bicarbonate of soda
- 60g / 1/4 cup butter
- 1 tsp salt
- 1/2 tsp sugar
- 60-80ml hot water

METHOD

- Pre-heat oven to 190c / Gas 5
- Mix together the flour, oats, salt, sugar and bicarbonate of soda
- Chop butter into cubes and rub in with your fingertips
- Add water slowly until you have a thick dough
- On a floured and oatmeal surface roll out dough to 1/2cm thickness. Use a cutter or whisky glass to cut the shapes. If the dough stiffens too much, add more hot water.
- Place on lined tray, bake for 20-30 mins until slightly brown.

Add other flavourings into the dry mixture to give a cheeky twist to your cakes.

Finely chop up a couple of buds of stem ginger for a sweet and punchy kick; grate some strong cheddar for a cheesy bite or add some dried seaweed, chopped rosemary or other herb of your choice. Chilli and black pepper is good too.