

Scottish Oatcakes

(makes 8)

100g medium or fine oatmeal

¼ tsp Baking Powder

¼ tsp salt

20g vegetable fat spread or butter

75ml boiling water



1. Set oven to 190C and grease a baking tray.
2. Mix the dry ingredients in a bowl.
3. Melt the butter and add to dry ingredients along with the boiling water.
4. Mix to make a sticky dough (as it cools it will get stiffer).
5. On a well floured surface, flatten into 2 fairly thin circles using the heel of your hand.
6. Cut each circle into quarters taking care not to break.
7. Lift carefully with a fish slice onto baking tray.
8. Bake in the oven at 190C for 10 minutes until crisp and turned colour slightly. Alternatively bake on a girdle on the hob in the traditional way for 5 minutes each side.
9. Enjoy spread with butter, pate or with cheese as a snack or to accompany soup.

