

Scottish Oatcakes



Serves	18-24
Prep time	1 hour, 25 minutes
Cook time	12 minutes
Total time	1 hour, 37 minutes
Allergy	Wheat
Meal type	Bread
Misc	Child Friendly, Freezable, Pre-preparable, Serve Cold
From book	English-Gaelic Recipes from Pictou County

Ingredients

- 2 cups oatmeal
- 1 cup flour
- 1/2 cup butter (softened)
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup brown sugar
- 1/4 cup boiling water

Directions

1. Combine all dry ingredients and add butter.
2. Cut butter into dry ingredients.
3. Dissolve baking soda in boiling water and mix and cut in with knife, adding more water if needed.
4. Mold with hands and roll into long wedge.
5. Chill dough.
6. Slice chilled dough about 1/2 inch thick
7. Place cakes on ungreased cookie sheet and bake at 400 degrees for 10-12 minutes.

Note

Preparation time includes an hour in refrigerator to cool.

I cheated and added 1/2 tsp vanilla for additional flavor.

I shaped the dough before chilling into a log approximately eight inches long and two inches high. It flattened on the

bottom as it cooled, and I did not try to make it round. I don't know what size cookie the cookbook writers had in mind, but that made a fairly large cookie, so you could easily make the log longer and narrower for more cookies.

I placed the cookies a little too close together, because they did spread a little bit.

(As you see, I'm calling it a cookie, even though they call it a bread. Anything with a cup of brown sugar is a cookie in my book!)