



The Olde Scots Kitchen



Oatcakes

Ingredients

1 cup shortening;
1 cup brown sugar;
2½ cups all-purpose flour;
3 cups rolled oats;
½ cup hot water;
1 teaspoon baking soda;
1 teaspoon salt.

Method

Cream the shortening and sugar together. Dissolve baking soda in hot water. Add to the creamed mixture and mix well.

Mix in the rolled oats and the flour sifted with the salt and mix well. Roll out on a floured board or pastry cloth to about 1.5mm (1/8 inch) in thickness. This dough does not usually need to be chilled before rolling. Cut into squares and place on a floured cookie tin. Bake at 200°C (375°F) for about 10 minutes.

Variations can be made by using white instead of brown sugar and oatmeal instead of rolled oats. These cookies can be eaten as is, or served for breakfast with butter and jam. For the lunch tin they can be made into sandwiches. They can also be frozen.

About 48 cookies