

Scottish Oatcakes

Ingredients

- 3.5 oz rolled oats
- 3.5 oz quick-cooking steel-cut oats
- 1 oz butter
- 1 tsp salt
- A few tablespoons of hot water



Instructions

1. Pre-heat the oven to 350F.
2. Take a large bowl and mix the two types of oats together.
3. Melt the butter then mix with the oats to combine.
4. Slowly add a little hot water until the oats and butter mixture comes together to form a pasty ball. Don't add too much too quickly, so add 2-3 tablespoons and allow the oat mixture to absorb it. If you need to, add 1-2 more and then knead with your hands.
5. Form the mixture into a ball before transferring to a flat surface for rolling out. We like to use a non-stick rolling/pastry mat, but you can also sprinkle the surface with a little flour or oatmeal if you need to so the mix doesn't stick.
6. Roll the mixture out to about 1/4 inch thick.
7. Use a cookie cutter, glass, or the round edge of a seong cutter to cut the dough into circles and then move them into your baking tray.
8. Bake in the oven for 25-30 minutes, turning once. Allow to cool and eat.

Source: <https://www.scottishscran.com/easy-scottish-oatcakes-recipe/>

You can buy these at the British Pantry or World Market if you prefer not to make them yourself.