

# Scottish Oatcakes Recipe

*Taken from BBC Good Foods*

## Ingredients

225g oats  
60g wholemeal flour, plus extra for dusting  
1tsp salt  
½ tsp sugar  
½ tsp bicarbonate of soda  
60g butter

## Method

Heat the oven to 190C/170C fan/gas 5. Mix together the oats, flour, salt, sugar and bicarbonate of soda. Add the butter, then rub together until it's the consistency of large breadcrumbs.

Gradually pour in 60-90ml water from a recently boiled kettle, stirring until it forms a thick dough.

Sprinkle some extra flour on a work surface and roll out the dough to about ½cm thickness. Use a cookie cutter to cut out about 16 rounds (the final number of oatcakes depends on the size of cutter you use).

Place the oatcakes on a baking tray and bake for 20 mins or until golden.

