

Basic Oatcakes

Recipe by: jean.isacke



Saved by 126 cook(s)

Ready in 30 min

Picture by: genevievev

These basic and versatile oatcakes are easy to make and can be enjoyed as a snack, with meat or vegetable dishes, or just simply with a little honey for breakfast.

Ingredients

Serves: **4**

85g (3 oz) margarine

110g (4 oz) plain flour

1/2 teaspoon salt

1 teaspoon baking powder

225g (8 oz) oats

cold water, to bind dough

Preparation method

Prep: 15 min | Cook: 15 min

1. Preheat the oven to 190 C / Gas 5. Grease a baking tray or line with baking parchment.
2. In a large bowl rub the margarine into the flour until the mixture resembles fine breadcrumbs. Add cold water to bind the dough, but do not add so much as to make it sticky.
3. Turn the oatcake dough out onto a floured surface and roll out. Cut into discs and place on a baking tray.
4. Bake for 15 to 20 minutes until firm.

Tip

Oatcakes are best made with medium oatmeal, which refers to the grade of oats ranging from very fine through to the rougher coarser variety.

Traditional Scottish oatcakes are usually made with lard or dripping for extra flavour. Feel free to substitute with the margarine for a richer flavour and texture.