

## Scottish Oatcakes

### Ingredients

225g oats  
60g plain flour  
1/2 tsp bicarbonate of soda  
60g butter  
1 tsp salt  
1/2 tsp sugar  
60-80ml hot water

### Method

Pre-heat the oven to 190C.

Mix together the oats, flour, salt, sugar and bicarbonate of soda. Add the butter and rub together until everything is mixed and has the consistency of large bread crumbs.

Add the water (from a recently boiled kettle) bit by bit and combine until you have a somewhat thick dough. The amount of water varies; depending on the oats.

Gradually pour in 60-80ml 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 1/2cm thickness. Use a cookie cutter to cut out.

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