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Bob's Favorite Scottish Oatcakes

★★★★★ 8 Reviews

Bob's Favorite Scottish Oatcakes are crisp and nutty flavored. Scottish oatmeal and whole wheat pastry flour combine to make a savory oatcake with a touch of sweetness. Pair with lemon curd and berries or eat them like crackers with cheese, smoked fish and fresh herbs!

SERVINGS 12 oatcakes

PREP TIME 10 minutes

COOK TIME 25 minutes

PASSIVE TIME N/A

Ingredients

- 1 1/2 cups [Scottish Oatmeal](#) or Organic Scottish Oatmeal
- 1/2 cup [Whole Wheat Pastry Flour](#) or Organic Whole Wheat Pastry Flour
- 3/4 tsp Cane Sugar
- 1/4 tsp [Sea Salt](#)
- 1/4 tsp [Baking Powder](#)
- 1/4 cup Unsalted Butter (melted)
- 1/2 cup Water (hot)

ADD TO CART

Instructions

1. Preheat oven to 325°F.
2. Place all but 2 tablespoons of the Scottish Oatmeal in a bowl with flour, sugar, salt and baking powder; stir until combined. Add butter and stir until evenly distributed. With a fork, mix in water, just until moistened. Pat dough into a ball, and then flatten slightly.
3. Sprinkle reserved 2 tablespoons oats on a board. Roll dough out 1/4 inch thick. With a 2 to 3-inch round cutter, cut dough into rounds. Re-roll and cut scraps. Place oatcakes about 1/4 inch apart on a greased baking sheet.
4. Bake until Scottish Oatcakes are golden, approximately 25 minutes. Let cool on a rack. Enjoy plain, serve with jam or cheese, or use them to build hors d'oeuvres.



Banana Oat Biscuits



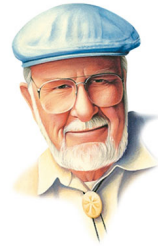
Gingerbread Oatmeal



Foolproof Rosemary Citrus Scones



Oregon Orchard Oats Brulee



Cin's Favorite Scottish Oatmeal Cookies