

# Scottish Oatcakes

by The Scottish St. Andrew Society of Greater St. Louis Cookbook

3-3/4 cups rolled oats  
1-2 tsp salt

1-2 tbsp melted lard  
or bacon drippings

About 3/4 cup hot water

Work oats a little at a time in a blender until the mixture is like ground whole wheat flour. Mix oats with salt & make a well in center. Pour in fat & stir to mix. Adding enough hot water to make a fairly stiff dough. Divide the dough in 2 & leave one part in a warm place. Roll out the other on a floured board to a round, 1/8" thickness. Trim the edges to a neat round. Cut the round into wedges & place on a lightly greased cookie sheet. Work quickly as the dough stiffens & dries as it cools. Bake in 350 degree oven for 10 minutes or until lightly browned & edges of cakes slightly curled. Finish the remaining dough in the same way.