



MacPhee Centre for Creative Learning



oat cakes

INGREDIENTS

3 cups oatmeal
3 cups flour
1 cup white sugar
1 cup shortening
1 cup butter
1/2 cup water
1/2 tsp. baking soda
1/2 tsp. salt

INSTRUCTIONS

1. Preheat oven to 350 degrees
2. Cream shortening, butter, and white sugar in big bowl. Combine oatmeal, flour, and salt in a separate big bowl. Combine baking soda and water in smaller bowl and stir.
3. Mix butter mixture, flour mixture, and baking soda mixture together until well combined.
4. Flour counter and rolling pin. Roll out dough and cut into circular shapes with cookie cutter (or the rim of a glass!)
5. Put shapes on ungreased baking sheets and bake for 10-12 minutes (or until slightly golden).



Feel free to make a strawberry or blueberry compote/jam to drizzle on the oatcakes, or even dip them in melted chocolate! They also taste amazing on their own.

enjoy

