

Oatcakes

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

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Cream shortening, white sugar, and butter in a bowl until smooth. In another bowl, combine flour, oatmeal and salt. In a smaller bowl, mix water and baking soda.
3. Combine butter, flour, and water mixtures together until mixed well.
4. Flour counter and rolling pin. Roll out dough to half an inch in thickness, and use a cookie cutter (or rim of a glass) to cut dough into circles.
5. Repeat until all dough has been cut.
6. Put the dough on an ungreased cookie sheet and bake for 10-12 minutes or until slightly golden.

** Consider making a berry compote (boiling down berries with a little water and white sugar), to top these buttery treats!