

## Oatcakes

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There's a long way to go to find a better accompaniment to cheese, especially the blue variety, than the humble Scottish Oatcake. Here's a recipe based on something I found on the Hamlyns web site (because the amount of liquid and temperature setting of the original didn't seem to work for me).

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### Planning

serves:	15 oatcakes
prep time:	15 mins
cooking time:	25 mins

### Ingredients

8 oz oatmeal (I like fine but  
...)  
4 oz plain flour  
2 oz margarine  
5 tbs warm water  
1 tsp caster sugar  
½ tsp bicarbonate of soda  
½ tsp salt

### Method

Preheat the oven to 175°C. Cover a baking tray with baking parchment (or, preferably, one of those absolutely wonderful re-useable teflon baking sheets).

Mix all the dry ingredients together in a bowl. Melt the margarine in the water and mix this into the dry ingredients to form a fairly stiff dough. (As usual, liquid is not a precise measurement and you may need to adjust it, as I did.) Knead it a little and roll it out to a thickness of about 3mm. Cut the dough into disks about 2½ inches across and place these, slightly separated, on the baking sheet. Bake them for 20 - 25 mins.

Cool them on a wire rack before devouring with the best blue stilton you can find!