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It's with some trepidation that I dub this a recipe for 'Scottish Oatcakes'. You see, it isn't entirely clear what fat should be used to bind a traditional Scottish oatcake, but it almost certainly isn't olive oil. Everyone appears to hold differing opinions and methods, but the flavour of olive oil and the crispness it brings really does it for me. Honestly, these are so far above what you find in the supermarket you'll never revert.

Scottish oatcakes are fantastic; enjoyably rustic, they are disproportionately filling and, if made according to this recipe at least, possess a really delicious flavour. Oatcakes are also incredibly versatile and work as well in a [cheesecake](#)

<http://frugalfeeding.com/2014/02/24/cherry-cheesecake-puddings/> as they do layered with cheese and pickle.



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As you can see, my favourite way to prepare Scottish oatcakes is with a hefty pinch of pepper and a generous glug of olive oil. Trust me, though simple these ingredients possess an awesome depth of flavour. Your after-dinner cheese and biscuits or lunchtime snack will never be the same again. If you've never even heard of them, you must give this recipe a whirl.

## **Scottish Oatcakes**

*Makes 18-20*

### **Ingredients:**

- 200g porridge oats
- 1 tsp salt
- 1 tsp cracked black pepper

- 50ml extra virgin olive oil
- A little boiling water

**Method:**

1. Take half of your porridge oats and tip them into a food processor, along with the salt and pepper. Whiz until relatively fine and tip into a mixing bowl.
2. Add the remaining porridge oats into the mixing bowl, stir briefly and pour in the olive oil. Incorporate the olive oil a little before pouring in a little boiling water – around 2-3 tbsp – enough to transform your oats into a soft, malleable dough.
3. Gently knead your dough for 30 seconds, turn out onto a lightly floured surface and roll gently until 5mm thick.
4. Take a 6cm round cutter and cut out 18-20 oatcakes. Preheat the oven to 160C/180C(fan). Pop the oatcakes onto a lined baking tray and bake for around 15 minutes, until they are crisp and a little browned.

**Cost:** Let's face it, oats are cheap. The most expensive ingredient is the olive oil. This recipe is cheap. Indeed, this batch of delicious, olive-infused Scottish oatcakes should set you back no more than around **25p**.