

Sue-Ellen's Highland Oatcakes & Shortbread Recipes



Scottish Oatcakes

1 1/2 C oatmeal (a mix of about 3/4 regular oatmeal and 1/4 pinhead oatmeal is best)

1/8 tsp. salt

1/4 tsp. baking soda

1 Tbs. butter, melted

1/2 cup boiling water

Preheat oven to 325 (170 C)

Mix all dry ingredients in a large bowl. Add the melted butter and boiling water to make a stiff dough.

Sprinkle a wooden board with fine oatmeal and then roll out the dough to form a circle of about 9 – 10 inches. Cut the dough into 8 wedges and carefully place on a buttered baking sheet.

Bake for about 20 minutes. Cool on a wire rack.

***Please note that such oatcakes were traditionally baked on a 'girdle.' (a Scottish griddle) If you'd like to try this method...*

Simply bake the oatcakes a few at a time (on one side only!) on a lightly buttered griddle (or pan) over medium heat until the bottoms are lightly browned. Now put them on a wire rack and set the wire rack on a baking sheet in a low oven (275 / 140 C) for about 20 – 25 minutes until they are completely firm and dry.

The top method is the easiest.

Oatcakes are delicious and best enjoyed with a bit of excellent cheese.

Highland Shortbread

2 cups butter

1 cup sugar

4 cups all-purpose flour

1/2 tsp salt

Pecan halves

Sifted powdered sugar

Cream butter, gradually adding 1 cup sugar, beating until light and fluffy. Sift together flour and salt, add to creamed mixture. (add more flour if needed, to make the dough easy to handle)

Shape dough into 3/4 inch balls. Place 2 inches apart on greased cookie sheets. Gently press a pecan half in center of each.

Bake at 350 for 8 – 10 minutes. Roll in powdered sugar while warm.

Makes 6 dozen.