

## *elsa hodder's great grammie's scottish oat cakes*

recipe: elsa hodder's great grammie, adapted slightly by movita

- 2 cups flour
- 3 cups rolled oats
- 1/4 cup brown sugar
- 1/4 cup white sugar
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1/2 cup lard (movita uses butter)
- 1/2 cup ice cold water

Combine dry ingredients in a large bowl. Cut in butter with a knife or pastry cutter until coarse, mealy crumbs form. Add the ice cold water and stir vigorously with a fork until dough comes together. (The process is very similar to making biscuits, shortcakes and the like – don't over-work the dough.) Transfer to a lightly floured surface, and shape dough into a ball. Take about a quarter of the dough from the ball, and roll it out to be 1/4 to 1/2 inch thick. (Grammie emphasized that you don't want to over-handle the dough, thus she only rolled and cut a quarter of the dough at a time.) Cut into circles with a biscuit/cookie cutter or inverted drinking glass, or cut into strips with a pizza cutter. Place on parchment lined baking sheets for baking. Repeat with remaining dough.

Bake at 350° until golden (check at 8 minutes). Makes about 2 dozen.

*for more from [movita](http://movita.wordpress.com) visit: [movitabeaucraft.wordpress.com](http://movitabeaucraft.wordpress.com)*