

classic Nova Scotian oatcakes

makes 32 oatcakes

Oatcakes are a classic in many Canadian coffee shops. To my understanding, they came to Canada from Scotland. My husband Dan says they remind him of granola bars, and I can see what he means – there's a certain flavor overlap – but oatcakes benefit from more fat and sugar. In particular, the slight browning on the bottom brings out a symphony of subtle sweet and salty flavors that make these so much more than the sum of their parts.

ingredients

- 1 1/2 cups rolled oats
- 1 1/2 cups AP flour
- 7/8 cup granulated sugar (*1 cup minus 2 Tbsp*)
- 8 oz. vegetable shortening (*or lard, if you're willing!*)
- 1/2 tsp baking soda
- 1 tsp kosher salt
- 3/8 cup cold water (*just enough to make the dough sticky*)

preparation

1. Preheat oven to 350 F.
2. Use your hands to mix together everything except the cold water. Add the cold water and mix with a wooden spoon until fully combined.
3. Roll the mixture out thin on a floured surface and cut into desired shapes (the thinner they are, the crispier they'll be!).
4. Bake at 350 F for 10-12 minutes or until a light golden brown.

notes

When your oatcakes first come out of the oven, they'll need to cool for a few minutes before you can move them – they'll start out soft but become crispy with a little time.

They don't tend to hold a perfect shape, so I'd recommend sticking to squares and circles. You can get better shapes by baking as one big oat cake then cutting (like you might with shortbread or squares), but you'll miss out on some very tasty crispy edges.