



**Recipe for Oatcakes from Mary Macinnes, Berneray**

**Ingredients**

4 cups oatmeal

1 ½ cups self-raising flour

Pinch of baking soda

6 ozs Stork margarine

2 teaspoons sugar

¾ cup of cold water to get the consistency

**Method**

Mix dry ingredients

Rub margarine into the mixture (to fine breadcrumbs)

Mix with water to required consistency

Roll out to ¼ inch or so using oatmeal to sprinkle on the breadboard

Cut into individual shapes

Place on greased baking sheets (or cover baking sheets with baking parchment)

Bake in a pre-heated oven (190 C) for about 20 minutes, until lightish brown. You can turn them over.