



# CELTIC CAKES

## RECIPE

8 oz oatmeal

3 oz flour

2 oz melted butter

Hot water

Salt

Baking soda

Preheat oven to 425°. Mix the oatmeal, flour and add a pinch of salt. Then add a pinch of baking soda. Next, add the melted butter and hot water. Add just enough hot water until you have a firm dough. Turn the dough out onto a board and roll the dough until it is about 3/8 inch thick. Use a glass to cut the dough into circles. Bake the circles on a greased baking pan for about 15 minutes. Cool and eat. **Note:** Oatcakes taste better by serving them with honey, butter or even cheese.