

EASY SCOTTISH OATCAKES RECIPE

October 8, 2020 | [Phil & Sonja](#)



Oatcakes are a traditional cracker made out of oats that can be found in shops and restaurants all across Scotland, but not everyone has an easy Scottish oatcakes recipe for making them at home!

Their versatility means you're as likely to be served them with soup as with cheese or pate when you're eating out, and there is a multitude of different varieties across supermarket shelves, including some with different flavour combinations.

Oatcakes are perfect as an addition to a meal or an in-between snack. They're a bit like the bread of Scotland, and have been made here for hundreds of years.

 [Scottish Foods To Try](#)

While they're widely available in Scotland, that's not always the case around the world, so we decided to make a simple oatcake recipe for anyone who can't easily get their hands on a pack, or for anyone who just fancies making up their own batch at home.

And in any case, when you're making homemade oatcakes you can decide exactly what you want in them too! We'll share a little more about some possible flavour combinations a bit further on.

Pin for later!

HOW TO MAKE A SCOTTISH OATCAKE



*Scottish***SCRAN**

What is an Oatcake?

In Scotland, an oatcake can sometimes refer to something more bread-like, like a bannock. Which in turn is sort of like a flatter scone made with oats. Confused yet?

But in this Scottish oatcakes recipe, we're referring to the hard oatcakes that are more like a cracker and have a snap.

They've been recorded as being made in Scotland since Roman times but it's widely thought that they were made there long before that. There is tell of nuns in Scotland in the 14th Century making small pancakes the size of communion wafers, this is one of the earliest descriptions of the making of oatcakes.

Obviously, things have changed a little since then, and you'll sometimes find oatcakes made with flour as well, rather than just plain ground oats. We've decided to stick to the more traditional and just use oats!

Things you'll need to make Oatcakes

Oatcakes are relatively simple to make with just a few kitchen items.

- Rolling pin
- Baking tray
- Baking paper or reusable baking mats
- Cookie cutter, glass, or scone cutter (we use [one like this](#))



Ingredients for Oatcakes

- 100g rolled/porridge oats
- 100g oatmeal
- 25g butter
- 1tsp salt
- A few tablespoons of hot water

WHAT OATS YOU'LL NEED

Different types of oats go by different names, depending on the country you're in. When you're making oatcakes the type of oats you have will have a big impact on how they turn out.

You want your Scottish oatcakes to have a little texture, but not just fall apart because the oats are too big so using the right sort is crucial to the recipe. On the other hand, you don't want the oats to turn into porridge and have no texture at all!

Rolled oats are usually the bigger variety, with porridge oats being a little more broken down, and then oatmeal is like a blended version of these.

For our recipe, we use a mixture of rolled/porridge oats and oatmeal. In this sense, oatmeal is ground up porridge/rolled oats.

This is what we call porridge oats or rolled oats

This is what we call oatmeal

How to make Scottish Oatcakes – step by step method

Pre-heat the oven to 180C or 350F.

Take a large bowl and mix the two types of oats together.

Add the melted butter and mix to combine.

Now start to slowly add a little hot water until the oats and butter mixture comes together to form a pasty ball. You don't want to add too much, so add 2-3 tablespoons and allow the oat mixture to absorb it. If you need to, add 1-2 more and then knead with your hands.

Form the mixture into a ball before transferring to a flat surface for rolling out. We like to use a non-stick rolling/pastry mat, but you can also sprinkle the surface with a little flour or oatmeal if you need to so they don't stick.

Roll the mixture out to about 1/4 inch or 0.5cm thick. Use a cookie cutter, glass, or the round edge of a scone cutter to cut the dough into circles and then move them into your baking tray.

Bake in the oven for 25-30 minutes, turning once. Allow to cool and eat!

Oatcake variations

You'll find plenty of varieties of oatcakes in the supermarket, but now you can make your own too!

We have made these traditional oatcakes with just oats, but you can add in a few other ingredients for flavour too.

Add in some grated cheese and black pepper, or some sesame and poppy seeds. Try peri-peri and a hint of chilli for some spice, or even herbs like rosemary.

What to serve Oatcakes with

As we said, oatcakes can be like the bread of Scotland. That means you'll often see them served with soup, cheese, or with a variety of toppings. They can really be served with anything you like! Pickle and cheese is one of our favourites, as is cream cheese and a bit of cold-smoked Scottish salmon.

Yield: 15

Scottish Oatcakes Recipe



PRINT

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Perfect as an addition to a meal or an in-between snack. They're a bit like the bread of Scotland, and have been made here for hundreds of years!

Prep Time 15 minutes

Cook Time 25 minutes

Total Time 40 minutes

INGREDIENTS

- 100g rolled/porridge oats
- 100g oatmeal
- 25g butter
- 1tsp salt
- A few tablespoons of hot water

INSTRUCTIONS

How to make Oatcakes - step by step method

1. Pre-heat the oven to 180C or 350F.
2. Take a large bowl and mix the two types of oats together.
3. Melt the butter then mix with the oats to combine.
4. Slowly add a little hot water until the oats and butter mixture comes together to form a pasty ball. Don't add too much too quickly, so add 2-3 tablespoons and allow the oat mixture to absorb it. If you need to, add 1-2 more and then knead with your hands.
5. Form the mixture into a ball before transferring to a flat surface for rolling out. We like to use a non-stick rolling/pastry mat, but you can also sprinkle the surface with a little flour or oatmeal if you need to so the mix doesn't stick.
6. Roll the mixture out to about 1/4 inch or 0.5cm thick.
7. Use a cookie cutter, glass, or the round edge of a scone cutter to cut the dough into circles and then move them into your baking tray.
8. Bake in the oven for 25-30 minutes, turning once. Allow to cool and eat!

NOTES

Oatcakes are a delicious and easy snack! You can top them with chutney and cheese, jam, peanut butter, banana, whatever you want! They're also lovely with soup.

Nutrition Information:

Yield:

15

Serving Size:

1

Amount Per Serving: Calories: 31 Total Fat: 2g Saturated Fat: 1g Trans Fat: 0g Unsaturated Fat: 1g Cholesterol: 5mg Sodium: 173mg Carbohydrates: 3g Fiber: 0g Sugar: 0g Protein: 1g

The nutritional data in this recipe is provided by a third party and these values are automatically calculated and offered for guidance only. Their accuracy is not guaranteed.

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David Alexander Ross

February 8, 2021 at 2:05 am

I am very confused with your recipe's ingredients for Scottish Oatcakes Recipe. What is the difference between rolled oats/porridge and oatmeal? To me, they are the same thing! Please explain what the difference between the two ingredients! Thank you very much!!

[Reply](#)

Scottish Scrان - Phil

February 8, 2021 at 11:22 am

Hello, this can cause some confusion so we try to clear it up in the post – “Rolled oats are usually the bigger variety, with porridge oats being a little more broken down.

For our recipe, we use a mixture of rolled/porridge oats and oatmeal. In this sense, oatmeal is ground up porridge/rolled oats.”

There's also a picture of each type with a caption to explain which one is which to try and help as we understand that in different countries different oats are called different things. Who would have thought the simple oat could cause so much confusion! Hope this helps.

[Reply](#)

Malcolm

March 28, 2021 at 3:48 pm

I use a coffee grinder to reduce oats to a texture that I want. A few seconds gets shop packet oats to a finer meal texture which helps to hold it all together. You can do longer to get a flour, or you can grind half of your oats (say) and half not ground to vary the texture. Or just grind the whole lot to a finer texture if that's what you like.

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We created Scottish Scran to not only learn more about Scottish cuisine but to bring it into our home and our kitchen and yours too.

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