

Havercake

Ingredients:

6 oz. fine or medium oatmeal
A pinch each of salt and bicarbonate
of soda
2 oz. flour
boiling water
Dripping the size of a walnut



Baking Instructions:

Knead into a stiff textured dough then shape it with your hands or a rolling pin to about 20 inches round and as thick as your finger.
Roll this cake up onto the "turner", a long thin rolling pin, from which unroll it onto the bakstone, which had a hot and a cool end.
First bake it on the hot half, then lift and turn over with the fingers or spittle onto the cool side.
Or bake in an oven for 25 minutes at 350F (180C).

***Have a parent or adult help with the baking**