Havercake Recipe

**Ingredients**

* 6 oz fine or medium oatmeal
* A pinch of salt
* A pinch of bicarbonate of soda
* 2 oz flour
* Boiling water (caution needed with younger children)
* One tablespoon melted dripping or butter

**Method**

* Mix together the dry ingredients and add fat with enough boiling water to make a pliable dough.
* Knead well and roll out thinly.
* Pre-heat the oven to 350°F, 180°C or gas mark 4.
* Cut into rounds or triangles and bake until brown and crisp, about 25 minutes
* Serve buttered and with cheese or preserves.



Illustration from George Walker’s ‘The Costume of Yorkshire’ published in 1814. A havercake can be seen cooking on the grill, with others drying from a rack on the ceiling above the fire. Image: Public Domain