

## Oat cakes

1lb medium oatmeal

1tsp bicarbonate of soda

$\frac{1}{2}$  lb butter salted

$\frac{3}{4}$  pt water

Mix oatmeal & bicarb together

Boil water & butter together mix through oatmeal until stiff paste

Roll in to sausage shapes and chill then slice to bake

20/30mins 180/gas 6

Or shape into rounds and mark before baking

## Butter scotch sauce

$\frac{1}{2}$  lb butter

$\frac{1}{2}$  lb sugar

$\frac{1}{2}$  pt whipping or double cream

Caramelise butter and sugar till dark brown take off heat and add cream, be careful and stir until all sugar has dissolved

Will last for weeks in the fridge (if you can leave it alone!!)