

DERBYSHIRE OATCAKES

Because of the climate in Derbyshire, oats are much easier to grow than wheat, so therefore before the age of transportation oats and oatmeal was often used in bakeries. Scottish oatcakes are dry digestive sized biscuits whereas the Derbyshire or Staffordshire oatcake is more like a pancake or tortilla wrap and made with usually 50% oatmeal. You can make them at home or buy them from a local bakery and they stay fresh for about 10 days in a bag in the fridge. You heat them by grilling or frying.



2) Mix overnight.

through. You can eat them, savoury or sweet. Simply add fruit and onion, meats such as they are served up as part of breakfast. Each oatcake has approximately 100 calories. Recipe: 120g fine oatmeal (or use Quaker Oats and grind finely), 120g plain flour, 1 packet (7g) dried yeast, 1 tsp sugar, 1 tsp salt, 500ml warm milk and water mix (50% of each). Process: 1) Dissolve the yeast in the warm milk and water. 3) Pour on to a hot griddle to get an oatcake of about 6-7 inches.

WIN
A bottle of Aldwark Artisan Ale OR a small cuddly rhino!

How do you crEATe yours?

Cheese, sausage, beans, mushrooms, peanut butter, jam, pineapple or golden syrup? Rolled or flat?

Best entry will win either a bottle of Aldwark Artisan Ale or a small cuddly rhino. The winning recipe might even find itself on our Webster's cafe menu for a month once we are fully back up and running.

We want you to share how you fill yours...

Applications:

- Open to all ages
- All applications must be posted on the Heritage Centre FaceBook page
- Closing date: May 30th, 2020
- All entries must be accompanied by a picture (e.g. drawn, painted, photograph)
- All ingredients to be provided, with instructions IF you feel they are necessary.
- All entries will be published on social media and our website, application gives your permission
- The winner(s) will be judged by a panel of staff from the Heritage Centre.



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