

Evelyn's Cape Breton Oatcakes

3 cups all purpose flour
3 cups oatmeal
1 cup shortening
1 cup margarine
 $\frac{3}{4}$ cup white sugar
Pinch of salt
 $\frac{1}{4}$ cup of water

Mix all the ingredients together and add $\frac{1}{4}$ cup of water. Roll between waxed paper then cut into squares, triangles or rounds.

Place on a baking tray and bake in the oven at 375°F for 12 - 15 mins or until golden brown.

Allow to cool on a wire rack.

Makes approx 5 doz x 2" square oatcakes.