



OATCAKES WITH HERBED BUTTER

Galettes d'Avoine au Beurre aux Herbes

Source: The Gilded Table – March Edition

Prep Time: 15 min | Cook Time: 15 min | Yield: Makes 8–10 oatcakes

Recipe Description

These traditional Scottish oatcakes offer a rustic companion to the March table — crisp, wholesome, and beautifully paired with softly flavored herb butters that bring a breath of spring to each bite.

Ingredients

Oatcakes

- 1 cup oat flour
- ½ cup rolled oats
- ½ tsp salt
- 2 tbsp melted butter
- ¼ cup warm water

Instructions

1. Mix oat flour, rolled oats, and salt.
2. Stir in melted butter and warm water to form dough.
3. Roll thin and cut into rounds.
4. Bake at 375°F for 15 minutes until lightly golden.

For the butter:

Herbed Butter Options

- Parsley Butter
- Lemon Butter
- Herbed Chives Spread

Simply mix

1. ½ cup softened butter + herbs + pinch salt
 - **Optional:** lemon zest
2. Shape or serve softened.



Inveniam viam aut faciam.

The Gilded Table © — Life in Bianca's Kitchen