BUINN ÒR A'BHEICEAR
THE BAKER'S GOLD MEDALS



Celebrate the Gold Medal at the Royal National Mòd with this twist on traditional shortbread, created by **The Hebridean Baker.**

INGREDIENTS

100g butter, slightly softened
50g golden caster sugar
100g self-raising flour
50g porridge oats
Pinch of salt
1/2 teaspoon caraway seeds

METHOD

Preheat your oven to 150C/300F and butter and line a sandwich tin.

Cream your butter and sugar together really well in a bowl with the back of a wooden spoon or in a mixer.

Mix your flour, oats, salt and caraway seeds in a bowl and then add to the creamed butter one tablespoon at a time and mix in well.

Once it comes together, press into a buttered & lined sandwich tin. Lightly cut eight slices in the dough and place in the oven for 20 minutes or until golden brown.

Rest in the tin for five minutes, before allowing it to cool fully on a wire rack.



The Hebridean Baker is Coinneach MacLeod, born and raised in Cromore on the Isle of Lewis.

His cookbook, Hebridean Baker - Recipes and Wee Stories from the Scottish Islands, features lots of traditional bakes and classics with a Scottish twist. From Duff to Whisky Tiramisu and Savoury Oats to Harris Gin cocktails. Along with stories and beautiful photography, there is something for everyone.

Check out a selection of Hebridean Baker recipes on our website.

hamlynsoats.co.uk