

irish Oatmeal biscuits

Recipe by Myrtle Allen from

Ballymaloe House, Co. Cork, Ireland

This is one of the simplest and best biscuit recipes ever. The biscuits are outstanding on their own, with afternoon tea, and equally excellent eaten with cheese.



3/4 cup Zingerman's Stone-Ground Irish Oatmeal

3/4 cup plus 2 tablespoons flour

1/2 cup plus 3 tablespoons salted butter

1/4 cup sugar

Preheat the oven to 350°F.

Mix together the oatmeal and the flour.

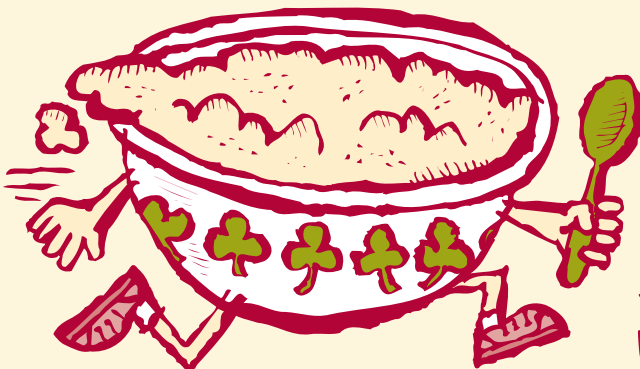
Rub in the butter and add the sugar.

Knead the mixture to a pliable dough.

Roll out the dough to 1/8" inch thickness.

Cut the dough into rounds or rectangles, about 2" across. Place the biscuits on a floured baking sheet and bake for about 12-14 minutes or until lightly browned.

Makes approx. 2 dozen biscuits.



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