Oatcake Topping Design Sheet A

Name: _____ Date: _____

Oatcakes are a perfect base for a variety of toppings. With the ingredients provided, design, make, taste and evaluate three savoury oatcake toppings! Draw and label the ingredients for each topping.

Score the following aspects of the topping out of 5:

Appearance: /5 Taste: /5

Score the following aspects of the topping out of 5:

Appearance: /5 Taste: /5

Score the following aspects of the topping out of 5:

Appearance: /5 Taste: /5

Which of your savoury oatcake toppings do you like best, and why?

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Oatcake Topping Design Sheet A (cont.)

Name: _____ Date: _____

Now, with the ingredients provided, design, make, taste and evaluate three sweet oatcake toppings!
Draw and label the ingredients for each topping.

Score the following aspects of the topping out of 5:

Appearance: /5 Taste: /5

Score the following aspects of the topping out of 5:

Appearance: /5 Taste: /5

Score the following aspects of the topping out of 5:

Appearance: /5 Taste: /5

Which of your sweet oatcake toppings do you like best, and why?

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Oatcake Topping Design Sheet B

Name: _____ Date: _____

Oatcakes are a perfect base for a variety of toppings. With the ingredients provided, design, make, taste and evaluate three savoury oatcake toppings! Draw and label the ingredients for each topping.

Describe the appearance: Describe the taste:	Describe the appearance: Describe the taste:	Describe the appearance: Describe the taste:

Choose the savoury topping you liked the least – what could you change or add to improve it?

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Oatcake Topping Design Sheet B (cont.)

Name: _____ Date: _____

Now, with the ingredients provided, design, make, taste and evaluate three sweet oatcake toppings!
Draw and label the ingredients for each topping.

Describe the appearance: Describe the taste:	Describe the appearance: Describe the taste:	Describe the appearance: Describe the taste:

Choose the sweet topping you liked the least – what could you change or add to improve it?

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Great British Dishes

Oatcake Topping Design Sheet C

Name: _____ Date: _____

Choose three Request Cards for savoury toppings. With the ingredients provided, design, make, taste and evaluate your choices for each request. Draw and label the ingredients for each topping.

Design Request for: _____	Design Request for: _____	Design Request for: _____
Describe the appearance: Describe the taste:	Describe the appearance: Describe the taste:	Describe the appearance: Describe the taste:

Choose the savoury topping that you personally liked the least – what would you change or add to improve it so that it suits your tastes?

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Oatcake Topping Design Sheet C (cont.)

Name: _____ Date: _____

Choose three Request Cards for sweet toppings. With the ingredients provided, design, make, taste and evaluate your choices for each request. Draw and label the ingredients for each topping.

Design Request for: _____	Design Request for: _____	Design Request for: _____
Describe the appearance: Describe the taste:	Describe the appearance: Describe the taste:	Describe the appearance: Describe the taste:

Choose the sweet topping that you personally liked the least – what would you change or add to improve it so that it suits your tastes?

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"I would like a **savoury** salad-topped oatcake, but I don't like any red vegetables."

Jo

"I would love a **savoury** topping that is tangy and spicy!"

Ali

"I hate vegetables, but I love meat! Can you make me a delicious savoury topping?"

Sasha

"Can you design me a **savoury** topping that is similar to a pizza?"

Eric

"I am a vegetarian. Can you design a tasty savoury topping for me?"

Mashal

"My favourite dessert is banoffee pie. Can you make me a **sweet** topping based on this?"

Zara

"I LOVE chocolate! The more the better. Can you design a **sweet** topping for me?"

Guy

"Can you design a healthy but tasty **sweet** topping for me?"

Edward

"I love fruit but I'm allergic to berries. Can you make a **sweet** topping that is safe for me to eat?"

Diane

"I am nuts about nuts! Can you design a **sweet** topping that I will love?"

Herb

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Here are some suggestions for ingredients for oatcake toppings that you could provide the children with. You may wish to present them already chopped/sliced/diced in bowls, or allow the children to cut them themselves.

Savoury topping ingredients:

- Tomatoes
- Cheese
- Olives
- Onion
- Beetroot
- Peppers
- Cucumber
- Carrot
- Mixed beans
- Cottage cheese
- Hummous
- Sweet chilli sauce
- Pesto
- Cranberry sauce
- Hard-boiled eggs
- Tuna
- Mayonnaise
- Guacamole
- Chutney
- Lime juice
- Lemon juice
- Black pepper
- Sliced ham
- Sliced chicken
- Sliced turkey
- Mixed herbs

Sweet topping ingredients:

- Strawberries
- Bananas
- Raspberries
- Grapes
- Blueberries
- Blackberries
- Peaches
- Kiwi
- Raisins
- Sultanas
- Currants
- Fruit jam
- Nuts
- Honey
- Apple sauce
- Toffee sauce
- Cinnamon
- Greek yoghurt
- Peanut butter
- Golden syrup
- Desiccated coconut
- Grated chocolate
- Chocolate chips
- Chocolate spread

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Shortbread

The popularity of this biscuit in Scotland seems to have begun during the reign of Mary, Queen of Scots, who was said to have been fond of shortbread in the shape of petticoat tails, flavoured with caraway seeds.

It used to be expensive, and for ordinary people, shortbread was a special treat eaten only on important occasions such as weddings, Christmas and Hogmanay (the Scottish name for New Year). In Shetland, (a group of islands to the northeast of Great Britain), it was traditional to break a decorated shortbread cake over the head of the new bride on the doorstep of her new home.

Shortbread is traditionally shaped into petticoat tails, rounds or fingers. Can you identify each of these shapes in the picture above?

Ingredients:

(makes 20-24 shortbread)

125g butter
55g caster sugar
180g plain flour

These are not traditional ingredients, but you could add dried fruit, nuts or chocolate chips to the recipe for added taste and texture.

Equipment:

Mixing bowl
Spoon
Rolling pin
Knife
Fork
Baking tray
Cooling rack
Round cutter (optional)

Method:

1. Preheat the oven to 190°C/170°c fan oven/Gas Mark 5.
2. Cut the butter into small chunks, and put it in a bowl along with the sugar.
3. Beat the butter and sugar together with a spoon until they are completely combined.
4. Stir in the flour to make a smooth paste. (If you are using any extra ingredients, add them in now.)
5. Tip the mixture out onto a clean work surface, and use the rolling pin to roll out the mixture to about 1cm thickness.
6. Cut into rounds or fingers and place on a baking tray. Use a fork to make the traditional dotted design on the surface of the shortbread.
7. Chill in the fridge for 20 minutes before baking in the oven for 15-20 minutes, or until a pale golden-brown colour. Take them out and place them on the cooling rack.

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