

Recipe

Submitted by Ian McKechnie

Ingredients

1/2 cup butter

1 cup brown sugar

2 cups oats

1/2 teaspoon salt

1 teaspoon baking powder

Put the butter and sugar into a saucepan on medium heat and let it melt, stirring constantly. Then, add the oats, salt, and baking powder, mixing it thoroughly before pouring the mix into an 8" x 8" or 9" x 9" pan. Press down with a spoon or spatula and put it into the oven.

A word of caution about the baking time: Officially, the recipe says to put them in for 20- 25 minutes at 350 degrees Fahrenheit. When I first tried making a couple of batches of these a year or two ago, I put them in for 23 minutes. When they cooled they were as hard as a rock! Today, I stuck them in for 15 minutes and took them out at one minute to go. While they were still somewhat firm in consistency, they were chewable. So it is best to bake them for 12-15 minutes at 350 degree Fahrenheit, or perhaps 20- 25 minutes at 325 degrees Fahrenheit.

Great Grandaunt Effie's 'Scotch Teas'

Argyle, Ontario

This recipe was passed to me for the McQuarrie family history book by my Mum's late second cousin, Eileen. As a girl, she remembered Effie making these when they would go to Effie's place in Langstaff. Eileen's mother, Mabel (whose husband was my grandfather's first cousin), later got the recipe from Effie, or so the story goes.

Effie was a teacher in Laxton and Bexley Townships, ca. 1904 to 1907. She then went to Dunsford to teach for two years. Effie moved to Peterborough in 1911- 1912 to attend Normal School. After teaching in Peterborough Effie moved to Toronto and spent the rest of her teaching career there.

