



BILLINGS FARM & MUSEUM

Historic Recipe: Oat Wafers

From: *Wheatless and meatless days (1918)*

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Ingredients:

- 1 egg
- ½ cup sugar
- 1 tsp baking powder
- 1 cup rolled oats
- ¼ tsp nutmeg
- 1 tbsp melted fat (butter)
- 1 tsp vanilla



Instructions:

Beat the egg until very light; slowly add sugar, nutmeg, and baking powder which have been mixed; then add melted fat, vanilla and rolled oats. Spread in a well greased cake pan and bake in a moderate oven 20 minutes or until crisp and brown. Make into squares and remove from the pan before they become hard.

Modern addition: bake at 350 degrees for 18-20 minutes.