

Quaker Oats Pyramids

A recipe from *Kitchen Essays* (1922) by Agnes Jeckyll, quoted by Helen Garlick in *Lockdown Food Part 3* on Talking of Food.

Ingredients

½ lb	Quaker Oats
6 oz	butter
8 drops	essence of almonds.

Method

Oil the butter, mix the oats and sugar together. Form a well, into which pour the butter and essence. Mix lightly into heaped tablespoonfuls on a specially well greased baking sheet and put into a very slow oven for about $\frac{3}{4}$ hour. Do not remove from baking sheet til cold, else they crumble. The cakes should rise in little pyramids some 4 inches high from a base round as a claret glass rim. Half this quantity will make ten cakes.