



# David Livingstone Elementary School

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Dear Livingstone Students,

Week 3 of #SchoolAtHome or #HomeAtSchool – depending on your perspective. The sunshine has been glorious this week. We have almost broken the record for the most sunny days in April in over 100 years! Great for our ability to get outside and enjoy some activity outside. For many of us, it is one of our “Dozen Ways to Feel #Joy” during this tumultuous time of COVID-19!

Students have been learning with teachers, parents and siblings in some interesting new ways. Many of you have shared that you have been enjoying baking. Me, too. #Joy I’m going to share my Nanny Keenan’s recipe for Oatcakes. Nanny was my Mom’s mother. She was born in Brandon, Manitoba but her Mom, my great-grandmother, was born in Scotland. Oatcakes are a very Scottish treat. I spent lots of time with my Nanny Keenan. As soon as I’d walk in the door with my Mom or my aunts, she’d get us to put on the kettle for a “cuppa” tea. Oatcakes are perfect for a tea party.



**Nanny Keenan’s Oatcakes**

**Ingredients:**

- 1 cup flour
- 2 cups quick oats

½ cup sugar

¾ cup shortening

Salt

¼ cup shortening with ½ teaspoon baking soda

Optional – a handful of brown sugar and a bit of cinnamon ( I tried this variation after I had some amazing oatcakes on a biking trip on Prince Edward Island.)

Directions:

1. Mix all the ingredients together.
2. Sprinkle flour on a cutting board, then roll out the dough with a rolling pin dusted with flour. You can decide if you want them thinner or thicker.
3. My Nanny Keenan cut the pieces in triangles so she would use all of the dough the first time. Sometimes I roll out the dough and use a cup to cut circles. I think they look fancier. Then you have to roll out the dough a second time to use the remaining dough. Nanny Keenan hated waste so she ALWAYS cut triangles.
4. Bake from 8-12 minutes until golden brown.

Go to the School Website to see today's video-tweet of Miranda and what she's been baking.  
Yum. Enjoy.

I would love to have stories, pictures of your work, and any thoughts about what would be fun learning activities for your peers. Let me know if you are okay with me posting your work on the school Twitter feed @LivingstoneVSB and the school website. I would love to hear from you. I miss you.

From, *Ms. Froese*