



Reids of Caithness Oatie Bites

Donald Reid started this family-run bakery in Thurso, Scotland in 1966 using his grandmother's over 100 year old recipes with the same locally grown and milled oats that his grandmother used. Their unchanged, award-winning recipes and buttery, crisp cookies stand the test of time.

Banoffee Oatie Bites: Banoffee, a twist on the classic British combination of banana and toffee, produced with the nutty flavor of Scottish oats.

Reids Maple & Pecan Oatie Bites: New world 100% pure maple syrup and chunky pecans are combined with Scottish oats for an enjoyable twist on old and new world flavors.



Ingredients

Serves 6 – 8

- ◆ 10 large strawberries, washed, cored and each sliced into 3 or 4 thick slices
- ◆ 1 pint blueberries, washed and dried
- ◆ 3 Tbs. sugar
- ◆ 1 Tbs. cornstarch
- ◆ 1 tsp. lemon juice

Topping:

- ◆ 12 Oatie Bites cookies, Banoffee or Maple Pecan flavored
- ◆ 3 Tbs. unsalted cold butter, plus more for buttering pan
- ◆ 1 Tsp. ground cinnamon
- ◆ 1/4 tsp. ground nutmeg, preferably fresh grated

Instructions

1. Preheat oven to 375 degrees. Butter an 8" x 8" glass baking dish.
 2. Combine the fruit in the buttered dish. Sprinkle the sugar, cornstarch and lemon juice on top and toss all gently to combine with a rubber spatula.
 3. Prepare the topping: Break the cookies into small pieces in a bowl. Sprinkle in cinnamon and nutmeg. Cut the cold butter into small pieces and place in the bowl. Combine all with a pastry cutter. Distribute the topping evenly over the fruit.
 4. Bake in the preheated oven for 25 – 30 minutes, until the fruit is bubbly on the edges. Serve warm, with LOVE.
- * TIP: If you want to be really decadent, you could add a scoop of vanilla ice cream or a dollop of whipped cream, but it is not necessary.

Notes