



Cooked breakfast with a Derbyshire Oatcake

Derbyshire Oatcakes & Pikelets

Serving Suggestions

For many the word 'oatcake' conjures an image of the dry, savoury Scottish biscuit, but our historic Derbyshire version is a much different creation.

With historical mentions dating as far back as the 1600s, this simple yet delicious type of pancake is made from a fermented mixture of oatmeal, wheat flour and yeast that is cooked in a dry pan.

Pikelets, on the other hand, are made from flour, yeast, milk and salt and resemble a flattened crumpet. There are records of them being produced and sold in Derbyshire for well over a hundred years.

Both of these savoury delights have stood the test of time and work just as well with traditional toppings and fillings as with new ones. Here are a few of our favourites, as well as some ideas for our handmade pancakes...

BREAKFAST OR BRUNCH

There's nothing like wrapping your favourite breakfast ingredients in one of our Derbyshire Oatcakes. Layer up your favourite style of eggs with crispy bacon and tomatoes, then sprinkle with tangy Red Leicester cheese to get the day off to a great start.

SWEET TREAT

We love to whip up sweet Pikelet toppings! In summer we load them with fruity jam and butter, while our winter favourite is sliced bananas drizzled with warm caramel sauce. For a festive twist make mulled berries with a sprinkle of cinnamon.

POSH PANCAKES

We also produce handmade pancakes! These classics provide the base for a multitude of topping options, but we really love fried chicken with crispy bacon and maple syrup or sweet, juicy seasonal berries with cream and a fruity coulis. Delicious!

OPEN OATCAKES

An alternative option to an open sandwich, Oatcakes make a versatile base for almost any topping. On indulgent days we like melted Brie, cranberry jelly and rocket, or for a healthier choice hummus with beef tomato is a surefire winner.