

Welsh cakes

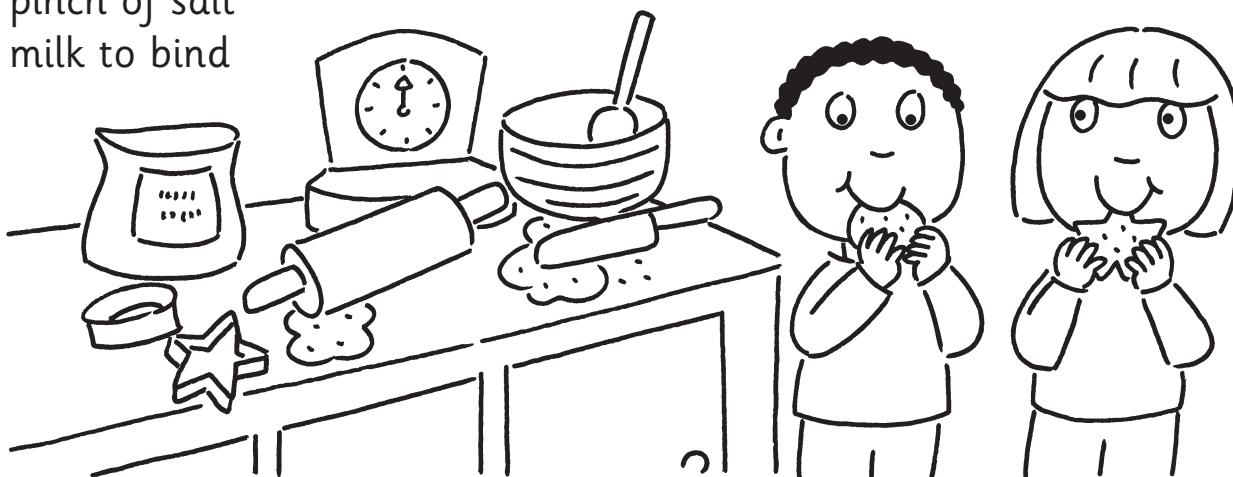
This recipe makes approximately 24 cakes

Ingredients

225g/8oz plain flour
100g/4oz butter
75g/3oz caster sugar
50g/2oz currants
½tsp baking powder
¼tsp mixed spice
1 egg
pinch of salt
milk to bind

Equipment

mixing bowl
wooden spoon
blunt knife
rolling pin
different-shaped pastry cutters
lightly greased frying pan or griddle



Method

- Sift the dry ingredients (flour, baking powder and mixed spice) together in a mixing bowl.
- Cut up the butter and rub into the flour.
- Stir in the sugar and fruit; pour in the egg and mix to form a dough, using a little milk if the mixture is too dry.
- Roll out the dough on a lightly floured surface to approximately 1cm in thickness.
- Use different-shaped cutters to cut out the cakes.
- Cook the cakes on a lightly greased frying pan or griddle until golden. (Do not have the heat too high, as the cakes will cook on the outside too quickly, and not in the middle.)
- Once cooked, sprinkle the cakes with caster sugar, serve with butter and eat straightaway!

