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by Liz Robb

Welsh Cakes

Ingredients

225g plain flour
Half a teaspoon of baking powder
A pinch of salt
75g golden caster sugar
A quarter teaspoon of ground cinnamon
A quarter teaspoon of ground nutmeg
50g butter
50g soft margarine
30g sultanas
30g raisins
1 large egg
A splash of milk

Servings
20
Person

Preparation

1. Sift the flour and baking powder into a large bowl. Mix in the salt and the spices.
2. Cut the butter and soft margarine into small pieces, add to the bowl and rub in until it resembles breadcrumbs.
3. Add the sultanas and raisins and mix in well.
4. Beat the egg, fold into the mixture and form a soft dough. If the dough is too dry you can add a splash of milk, but I found that I didn't need to.
5. Roll out the dough on a lightly floured surface to just over a centimetre thick, then cut out the rounds with a 6cm cutter; it will make 20-25 cakes.
6. Lightly grease a flat griddle or a large heavy based frying pan with butter then heat.
7. Cook in batches for 5-6 minutes, turning once, until crisp and brown outside and still soft inside.
8. Sift on a light sugar topping and serve whilst still warm. Store any remaining Welsh cakes in an airtight container.

Cooks Note

These lovely little Welsh teatime treats, traditionally cooked on a hot flat griddle, are wonderful when served warm simply with butter, but you could also add a spoonful of jam, or even serve with ice cream!