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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!
