

# Susan's Welsh cakes

## Ingredients:

225g plain flour

75g caster sugar

1/2 tsp mixed spice

1/2 tsp baking powder

100g butter (cut into small pieces)

50g currants or sultanas

1 egg beaten

Splash of milk

Pinch of salt



## Method

Tip flour, sugar, mixed spice, baking powder and salt into a bowl. Rub in the butter with your fingers until the mixture resembles fine bread crumbs. Mix in the currants, add the egg and work into the mixture with your hands until it becomes a soft dough. Add a little milk if the mixture is too dry.

Roll out onto a floured surface to the thickness of your little finger. Cut into rounds of around 6 cm (you can use a glass to do this).

Lightly grease a frying pan, and cook for around 3 minutes on each side.

Sprinkle with caster sugar when you remove the cooked cakes from the pan.

