



Welsh Cakes

Ingredients:

3 ¾ dl flour

baking powder

110g salted butter

1 egg

handful of raisins

milk

1 dl caster sugar



Preparation method:

- 1** Rub the butter into the flour (with the added baking powder) to make breadcrumbs.
- 2** Add the sugar, dried fruit and then the egg.
- 3** Knead a ball of dough, using a splash of milk.
- 4** Roll out the dough until it is 5 mm thick and cut into rounds of 7.5-10 cm diameter.
- 5** Melt some butter in a frying pan. Wait until it heats up.
- 6** Place the rounds in the pan, turning once. They need about 2-3 minutes each side. Each side needs to be caramel brown before turning.
- 7** Remove from the pan and dust with caster sugar while still warm. Enjoy!