

# WELSH CAKES BY MARY BERRY

## INGREDIENTS

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### FOR THE CAKES:

- 175g self-raising flour
- 1 level teaspoon baking powder
- 85g butter
- 60g caster sugar
- 50g currants
- ½ level teaspoon ground mixed spice
- 1 medium egg
- 1 teaspoon milk



## METHOD

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**JUNIOR  
BAKE OFF**

- STEP 1.** Measure the flour and the baking powder into a large bowl and rub in the butter with your fingertips until the mixture resembles fine breadcrumbs. Add the sugar, currants and spice.
- STEP 2.** Beat the egg with the milk, then add this to the mixture and mix to form a firm dough.
- STEP 3.** Prepare a griddle or heavy-based frying pan by heating and lightly greasing with oil.
- STEP 4.** Roll out the dough on to a lightly floured work surface to the thickness of 5mm (¼ inch), then cut into rounds with a 6cm (3 inch) straight-sided cutter.
- STEP 5.** Cook the Welsh cakes in the pan on a low heat for about 1-2 minutes each side. They should be golden brown, but you will need to judge the colour of the cakes yourself as the heat can fluctuate. (Be careful not to cook too fast, otherwise the centres will not be baked through).
- STEP 6.** Place on a wire rack, sprinkle with caster sugar, and leave to cool.