

Welsh Cakes

- 8 oz self-raising flour
- 4 oz margarine
- 3 oz sugar
- 2 oz currants/sultanas
- 1 egg, beaten
- dash of milk
- pinch of salt
- mixed spice

Mix salt & flour in a mixing bowl. Rub in the margarine until it resembles fine breadcrumbs

Add sugar, mixed spice & fruit

Stir in beaten egg & milk if necessary

Place on a floured surface & knead lightly

Roll out to $\frac{1}{4}$ inch thick

Cut out with a pastry cutter (whatever size you like)

Cook on a griddle (or heavy based frying pan) until golden brown on both sides

Sprinkle with caster sugar & serve