



## Welsh cakes

Pice ar y maen, a Welsh teatime treat passed on through generations and still as popular as ever. Perfect for making with children.

### Ingredients

- 225g plain flour
- 85g caster sugar
- 0.5 tsp mixed spice
- 0.5 tsp baking powder
- 50g butter
- 50g lard
- 50g currents
- 1 egg
- splash of milk

### Method

Tip the flour, sugar, mixed spice, baking powder and a pinch of salt into a bowl.

With your fingers rub in the butter and lard until crumbly.

Mix in the currents, then work the egg into the mixture until you have a soft dough, adding a splash of milk if it seems a little dry - it should be the same consistency as shortcrust pastry.

Roll out the dough on a lightly floured work surface to the thickness of your little finger.

Cut out rounds using a 6cm cutter, re-rolling any trimmings.

Grease a flat griddle pan or heavy frying pan with lard and place over a medium heat.

Cook the Welsh cakes in batches for about three minutes each side until golden brown, crisp and cooked through.

Delicious served warm with butter and jam, or simply sprinkled with caster sugar.

Cakes will stay fresh in a tin for up to a week.

*Recipe kindly donated by our Patron and 2023 Celebrity MasterChef Champion, Wynne Evans.*

