

Welsh Cakes

- 500g self-raising flour
- 250g butter or block margarine
- 75g sugar
- 150g raisins/sultanas or chocolate chips
- 1 egg
- 2 tsp mixed spice
- Milk as required
- Sugar for dusting



1. Sieve flour into mixing bowl.
2. Add sugar & margarine and rub in until it looks like breadcrumbs.
3. Add raisins and mixed spice **or** chocolate chips.
4. Stir in the egg and a little milk & mix together to form a dough. Add a little more milk if needed.
5. Roll out on a floured surface and cut into circles.
6. Cook on a bakestone or in a frying pan, until both sides are golden brown.
7. Dust with sugar.