

# Task plan: Baking Welsh cakes



## Ingredients

**225g self-raising flour**

**½ teaspoon mixed-spice  
(optional)**

**110g salted butter**

**1 egg**

**Handful of sultanas**

**Milk, if you need it**

**85g caster sugar**

**Extra butter, for greasing**



1. Rub the fat - into the - sieved flour - to make breadcrumbs.



2. Add the sugar - dried fruit - and then the egg.



3. Mix to combine - then form - a soft ball of dough - using a splash of milk if you need it.



4. Roll out the pastry - until it is a 5mm thick and - cut into rounds with a 7.5-10cm fluted cutter.



5. You now need a heavy - iron griddle.



6. Rub it with butter - and wipe the excess away.



7. Put griddle on to a - direct heat - and wait until it heats up



8. Place the Welsh cakes on the griddle - turning once.



9. They need about 2-3 minutes each side. Each side needs to be caramel brown before you turn them although some people like them almost burnt.



10. Remove from the pan and - dust with caster sugar - while still warm.



11. Some people omit the dried fruit, and split them when cool and - sandwich them together with jam.

