**Welsh Cakes**

**What’s the best thing to have when you stop for a cup of tea……a sugar-covered, currant-filled, spicy Welsh Cake, it’ll warm your heart. Traditionally they are cooked on a bakestone but you can use a non-stick frying-pan instead. Warning Welsh Cakes are exceptionally moreish!**

**Ingredients**

**225g self-raising flour.**

**1 teaspoon of mixed spice.**

**100g butter.**

**75g caster sugar.**

**75g currants or if you don’t like currants you can use chocolate drops.**

**1 egg, beaten.**

**1 teaspoon golden syrup.**

**Method:**

1. **Mix the flour and spice, then rub in the butter, until the mixture looks like breadcrumbs. Add the sugar and the currants/chocolate drops.**
2. **Pour in the beaten egg and syrup, then stir to make a fairly firm dough.**
3. **On a floured board, roll or press the dough out to approximately 1cm thick. Cut into rounds, or use a fancy cookie cutter.**
4. **Bake the welsh cake over a medium hot heat, turning once until golden brown on both sides, but still a little soft in the middle.**
5. **Dust the Welsh Cakes with caster sugar whilst still hot.**
6. **They are best eaten straight away but will keep for up to 10 days in an airtight container.**

**Enjoy 😊**