



# *Claire's Handmade Cakes*

## Welsh Cakes

### Ingredients

1lb self-raising flour  
8oz butter  
8oz granulated sugar, and a small amount of caster sugar to serve  
8oz raisins (you can use sultanas as well)  
1 tsp mixed spice  
½ tsp salt  
2 large eggs  
a drop of milk

### Method

1. Rub the butter and flour together until it resembles breadcrumbs.
2. Add all of the other ingredients except for the egg and the milk and mix thoroughly with your hands.
3. Add the eggs and stir well.
4. Add the milk, a little at a time, slowly while mixing, to get the right consistency. The mixture should not be too sticky.
5. Roll out to a thickness a bit less than 1/4" and cut into rounds of about 2" across.
6. Cook on a griddle or thick based frying pan and turn once when brown.
7. Leave to cool on a cooling wire and dust with a little caster sugar to serve.