

Lemon Welsh Cakes

Enough for: 15 -18

Preparation: 15 minutes

Cooking: 10 minutes

Ingredients

225g self-rising flour

pinch of salt

teaspoon of mixed spices

110g butter

75g fine white sugar

75g sultanas

large egg beaten

grated skin of one lemon



Method

1. Sieve the flour, salt, and spices into a bowl. Rub the butter into the mixture until it forms a fine bread crumb mixture.
2. Add the sugar, the skin of the lemon and the dried fruit. Pour the egg into the mixture and mix it all to create a dough.
3. Sprinkle a small amount of flour onto a clean table and roll the dough until it is approximately 5mm in depth. Cut the mixture with a cutter or you can cut it into squares.
4. Place the Welsh Cakes on a warm hot plate, turn once and cook until they are a golden colour on both sides but quite soft in the middle. If you do not have a hot plate you could use a frying pan greased with a little butter.

Enjoy your Welsh cakes!