Welsh Cakes

I moved to Leicester from South Wales 53 years ago but still have a sweet tooth for some of my mother's cooking from all those years ago.

One of my favourite to enjoy with a morning coffee or afternoon tea are Welsh Cakes.

Ingredients:
1 lb self-raising flour
4 oz Lard
4 oz margarine or soft butter
6 oz Caster Sugar
5 oz currants
2 eggs beaten
Pinch of Salt

Method:
Rub fat and margarine into flour & salt to form fine breadcrumbs.
Add sugar and currants.
Stir beaten eggs into mixture with knife to form a dough.
Knead into ball and leave for 20 mins.
Roll out to ¼ " thick.
Cut with serrated pastry cutter into small disc shapes.
Heat griddle or heavy frying pan until hot
Bake and place individual cakes on griddle and flip each cake over when slightly brown and repeat on other side.
Sprinkle lightly with Caster Sugar

Mike Prideaux