

MAKES

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# Winter Welshcakes

Very easy to make from store-cupboard ingredients, and they are wonderful for tea on a cold day. Make when you've had a good cooking session in the Aga and the temperature is down.

Traditionally they are served plain with caster sugar but, if liked, can be served with butter and jam.

350g (12 oz) self-raising flour  
2 teaspoons baking powder  
175g (6 oz) butter  
115g (4¼ oz) caster sugar  
100g (4 oz) currants  
1 level teaspoon ground mixed spice  
1 egg  
about 2 tablespoons milk  
a little caster sugar, for dusting

**1** Lift the lid of the Simmering Plate to cool the plate for about 10 minutes (depending on the heat of your Simmering Plate).

**2** Meanwhile, measure the flour and baking powder into a large bowl and rub in the butter until the mixture resembles fine breadcrumbs. Add the sugar, currants and spice. Beat the egg with the milk then add this to the mixture to form a firm dough.

**3** Roll out the dough on a lightly floured work surface to a thickness of 5mm (¼ in) and cut into rounds with a 7.5cm (3 in) plain round cutter. Re-roll the trimmings and continue pressing out with the cutter.

**4** Grease the Simmering Plate lightly with oil or place an ungreased sheet of non-stick paper over it. Cook the Welshcakes for about 3 minutes on each side until golden brown. (Be careful not to cook the cakes too fast, otherwise they will not be cooked through.)

**5** Cool on a wire rack, then dust with caster sugar.

#### PREPARE AHEAD

Best made and eaten on the day.

#### CONVENTIONAL OVEN

Heat and lightly grease a griddle or heavy-based frying pan (preferably non-stick). Cook the Welshcakes on a low heat for about 3 minutes on each side until golden brown and cooked through.