

# WELSH CAKES

## INGREDIENTS

2 CUPS ALL PURPOSE FLOUR  
1/3 CUP GRANULATED SUGAR  
2 1/2 TEASPOONS BAKING POWDER  
1/4 TEASPOON KOSHER SALT  
1/2 CUP UNSALTED BUTTER + BUTTER  
FOR GRIDDLE  
1/2 CUP CURRANTS  
1/4 CUP DRY CHERRIES, MINCED  
1 EGG  
4 TABLESPOONS MILK, DIVIDED  
VANILLA SUGAR



## DETAILS

COOK ON PREHEATED GRIDDLE  
5 MINUTES EACH SIDE  
15 - 2 1/2 " ROUNDS

## HERE'S HOW

- 1 USE WHISK TO COMBINE FLOUR, SUGAR, BAKING POWDER AND SALT IN MEDIUM BOWL. CUT BUTTER INTO FLOUR MIXTURE UNTIL MIXTURE LOOKS LIKE COARSE CRUMBS, STIR IN CURRANTS AND CHERRIES.
- 2 LIGHTLY BEAT EGG AND 2 TABLESPOONS OF MILK TOGETHER, ADD MIXTURE TO FLOUR/BUTTER/FRUIT MIXTURE.
- 3 SLOWLY ADD ENOUGH OF REMAINING MILK TO FORM A SOFT DOUGH. ROLL DOUGH, ON LIGHTLY FLOURED BOARD, TO 1/4 " THICKNESS AND CUT IN ROUNDS WITH BISCUIT CUTTER.
- 4 MELT BUTTER ON GRIDDLE, COOK ROUNDS FOR FIVE MINUTES ON EACH SIDE, UNTIL GOLDEN BROWN BUT STILL SOFT INSIDE. SPRINKLE WITH VANILLA SUGAR. SERVE WARM.

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MUSINGS ON FOOD AND COOKING  
FROM A VERMONT KITCHEN