Task plan: Baking Welsh cakes







1. Rub the fat - into the - sieved flour - to make breadcrumbs.





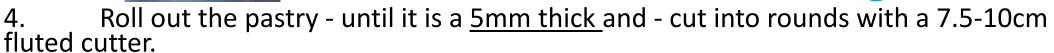






3. Mix to combine - then form - a soft ball of dough - using a splash of milk if you need it.







Ingredients

225g self-raising flour ½ teaspoon mixed-spice (optional)

110g salted butter

1 egg

Handful of sultanas

Milk, if you need it

85g caster sugar

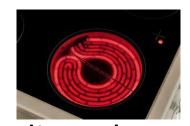
Extra butter, for greasing



5. You now need a heavy - iron griddle.



6. Rub it with butter - and wipe the excess away.



7. Put griddle on to a - direct heat - and wait until it heats up



8. Place the Welsh cakes on the griddle - turning once.



9. They need about 2-3 minutes each side. Each side needs to be caramel brown before you turn them although some people like them almost burnt.





10. Remove from the pan and - dust with caster sugar - while still warm.

