



Welsh Cakes

Mrs. Thomas bakes and shares **Welsh Cakes**.

Have a good fire. Be able to hold hand over the fire to a count of 3 or 4.

For a stove top, hold hand 2 inches above the pan you will cook in and count seconds slowly. A **medium** setting on a burner should produce enough heat to prompt you to pull your hand away after three seconds for a temperature between 325 and 400 degrees Fahrenheit.

Mix together in a bowl:

- 2 cups of flour
- 1/2 tsp of baking powder
- 1/2 tsp of baking soda
- And a pinch of salt

Cream together in another bowl:

- 1/2 cup of sugar
- 1/2 cup of soft butter
- 1 lightly beaten egg

Combine the dry and wet ingredients together. Then knead the dough. You could also add some currents or other berries if you like.

Roll out the dough and cut into small circles.

Place on a lightly greased griddle for about 10 minutes. Flip and cook about 10 minutes.

Enjoy the delicious, warm Welsh Cakes.