**Theo's Grandma's Traditional**



**Welsh Cake Recipe**

**Ingredients**

* 225g self-raising flour
* 125g Stork Margarine or unsalted butter
* 75g caster sugar
* 75g sultanas
* 1 large egg, beaten
* A good pinch of mixed spice

You will need a grown up to cook them for you. Please do not try to cook them yourself

**How to Make Welsh Cakes – It's time to get your hands messy!**

1. In a large mixing bowl rub the flour, spice and butter together until it comes together like breadcrumbs.
2. Stir in the caster sugar and sultanas.
3. Make a well in the middle of the bowl and add the beaten egg. Keep mixing until you have a firm ball of dough; if it’s too dry, add a dash of milk.
4. Roll dough on a clean floured surface, until it’s about 1cm thick; using a pastry cutter to cut out Welsh cakes.



1. Get a grown up to put bakestone/ Flat Plate onto a medium heat, make sure it's hot then add a little bit of butter.
2. Gently place the Welsh cakes on the bakestone to cook, leave for about 3-5 minutes on each side until they are golden-brown colour and the sultanas start to sink.
3. As soon as they come off the bakestone, you can dust them with caster sugar and then place on a rack to cool down.
4. They are delicious and won't last very long, ideal for your lunch boxes to take to school and teachers like them too with a cup of tea.

**For Gluten free**. Change the flour to Gluten Free flour and add ½ tsp of xanthan gum.

**Vegan/Dairy Free** Replace butter with a dairy free spread, Replace Egg with a dash of dairy free milk.

Dawn Bosley Publishing- Theo The

Yellow Bird - Series 2 Book 1 My Adventure to the Ffestiniog Railway