



Welsh Cakes

8 oz. plain flour
 1 tsp. baking powder
 1/4 tsp. salt
 1/4 tsp. mixed spice
 2 oz. margarine
 2 oz. lard + extra for griddle
 2 1/2 oz. caster sugar
 1 1/2 oz. currants
 1 standard egg
 3 Tbsp. milk

Sift together dry ingredients.
 Rub in marg & lard. Stir in
 sugar & currants. Beat egg
 into milk & add to the mixture.
 Mix to a soft dough. Turn dough
 onto a floured surface & knead
 a few seconds till smooth. Roll out
 to 1/2" thickness & cut out 2" rounds.
 Grease griddle lightly & heat to a slow
 steady heat. Drop cakes onto griddle
 & cook 4-5 mins. each side. Serve
 warm sprinkled with sugar or split
 & buttered. A Mrs. Davis special

the Continental card

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