

Siân's Decorative Cakes

Welsh Cakes

(Bakestones or Picau ar y maenin)

This is a traditional Welsh recipe that was passed down to my from my grand mother who was born in 1900.

These are very easy to make, as demonstrated by the pictures of my daughter making a batch of cakes.

Ingredients

450g of self-raising flour
175g of butter
50g of lard
200g of caster sugar
150g of currants
2 eggs
Milk
Pinch of salt
Pinch of mixed spices

Method

- 1) Rub fat into flour
- 2) Add the remaining dry ingredients and mix
- 3) Add the eggs and milk
- 4) Mix until a soft dough is formed
- 5) Roll out to about 1cm thick
- 6) Cut into rounds
- 7) Bake on a griddle for 5-7 minutes turning at halftime
- 8) Place on a baking tray and sprinkle with caster sugar
- 9) Eat and enjoy your Welsh cakes!
- 10) Store in an airtight container for a few days or freeze before adding caster sugar, if you can resist eating them!

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