

RECIPE

# Welsh Cakes



*Makes 18 2 1/2-inch cakes*

From:

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## What You'll Need:

1 3/4 cup **plus** 2 tablespoons (225 grams) all-purpose flour

1 teaspoon baking powder

1/2 teaspoon salt

1/2 teaspoon pumpkin pie spice (or a mixture of cinnamon, ginger and nutmeg)

1/2 cup (100 grams) granulated sugar, plus more for sprinkling after baking

7 tablespoons (100 grams) cold butter, cut up into 16 pieces

1 large egg, beaten

2 tablespoons (with one on standby if necessary) milk

1/3 cup (50 grams) dried currants or 1/3 cup (40 grams) raisins

## What You'll Do:

1. In a large bowl, whisk together the flour, baking powder, salt, spice mixture and sugar.
2. Whisk together the beaten egg with 2 tablespoons of milk and set aside.
3. Toss the pieces of butter in the flour blend, then using your cold and clean hands, rub in the butter until the mixture looks like wet sand. There should be no large chunks of butter visible.
4. Toss in the currants/raisins. Pour the egg and milk over the top of the dough and using a large spoon or silicone spatula, fold in the liquid. Add another tablespoon of milk if the

dough seems too dry. Bring the dough together into a ball with your hands.

5. On a floured surface, roll out the dough until it's 1/4-inch (5 cm) thick, and cut out rounds using a 2 1/2-inch cookie cutter (or the closest approximation you have).
6. Heat a cast iron pan or griddle over medium heat. Grease the pan with butter (I used about 1 tablespoon for the batch I made on my large pancake griddle), and cook the cakes for about 3 minutes on each side. The exteriors should be light golden and the center of the cake firm. Remove to a cooling rack and immediately sprinkle with granulated sugar. Serve warm. They are nice with butter. They are also nice cold and will stay fresh for about a week in an airtight container.