

## Recipe: Proper Lush Welsh Cakes

An authentic recipe for a classic Easter sweet treat

By [Leah Huws](#), Deputy Food & Drink Editor (2015/16)  
Wednesday 30 March 2016

Stuck for an Easter weekend treat idea? Whilst St. David's Day has been and gone, Welsh cakes are still a seasonal sweet treat and are relatively easy to make. Although my grandmother's experimental cooking is often hit and miss, her Welsh cakes are the best I've ever tasted – and since I'm Welsh, I can safely consider myself an expert.

This recipe is unusual as it doesn't contain a raising agent, so don't be discouraged if the cakes don't rise as expected – the Welsh cakes sent down the mines were flat like this. Although this recipe is as traditional as it gets, you can add your own citrus twist by including orange zest.

Makes: 30 cakes



### Ingredients:

100g unsalted butter for the dough

500g plain flour

120g caster sugar

1tsp of mixed spice

1 orange zest, grated

1 large egg

100g of sultanas or raisins

100g salted butter for frying

Milk

Method:

1. Firstly, cut the unsalted butter into small cubes and tip into a large mixing bowl. Add the flour, the sugar, spice and zest before rubbing the mixture together with your fingers. Continue until the mixture is all crumbly, similar to the consistency of crumble topping. Put in the currants.
2. After beating the egg separately, add it to the bowl and work it in until the mixture is more dough-like, like shortcrust pastry. If it seems a little dry, add some milk.
3. Flour a surface and roll the dough out until it's about 1cm to 1.5 cm thick. Use a round cutter of around 6cm in diameter to cut out the cakes.
4. Using a heavy bottomed frying pan, heat a sufficient amount of salted butter to cover the bottom of the pan in a shallow pool. When the butter starts to bubble, place as many cakes as you can in the pan (this should be around three or four). Cook the cakes until each side is a dark golden colour – don't be worried if they look a little burnt, it won't detract from the taste. Repeat until all the cakes are cooked.
5. Sprinkle a little caster sugar over the cakes to finish. Some people put jam and butter on them, and some even put cream; evidently, this is your personal choice, but everyone should be advised that my grandmother considers putting anything other than butter on a Welsh cake pure sacrilege...

*Mwynhewch* – Enjoy.



Most Read Discussed

1. [Living Under The Line: Living £1 A Day](#)
2. [Andrew's Spaghetti Bolognese with a chocolate twist](#)
3. [Get Your Jugs Out](#)
4. [Meatless Mondays: Broccoli and Stilton Quiche](#)
5. [Recipe: Pea Cake](#)
6. [Easy Bakes: Orange Drizzle Cake](#)

### Write for Nouse Food & Drink

[Get in touch with the editors](#)

[Join the Facebook group](#)

### More in Food & Drink

[Living Under The Line: Living £1 A Day](#)

[Super Saver Sausage and Bean Pot](#)

[Recipe: Halloween Pumpkin-Cheese Patties](#)

[Six Months Vegan: Six Lessons Learned](#)

[Bringing science to the cafe: Nitro coffee](#)

[Hummus Glorious Hummus](#)

- [About Nouse](#)
- [Who's Nouse](#)
- [Website Credits](#)
- [Contact Us](#)
- [Advertising](#)
- [Archives](#)
- [Student Discounts](#)
- [Print Editions](#)
- [Mini-Sites](#)
- [Nouse on Twitter](#)
- [Nouse on Facebook](#)
- [Nouse on Google+](#)

© 1964–2018 Nouse

[Policies](#) |

