

WELSH CAKES

LIGHT SHORTBREAD BISCUIT

METHOD

1. Mix the flour, mixed spice, margarine, sugar and lemon zest in a bowl until the mixture resembles breadcrumbs.

2. Use hands to combine the mixture into a dough.

3. Add the eggs and currants and continue to mix until lightly combined.

4. Roll out the dough and cut into shapes. Place on a baking tray and bake at 160°C/gas mark 4 for 15 minutes until golden.

5. Sprinkle with sugar and portion whilst warm.

QUANTITY	INGREDIENT
750g	Plain flour
500g	Block margarine
225g	Sugar
1 ^{1/2}	Lemon, zest
150g	Currants or sultanas
1.5tsp	Mixed spice
2	Eggs