



## cubs



**30 minutes**

### EQUIPMENT

Ingredients Needed for 16 Cakes

- 225g (8oz) self raising flour
- 57g (2oz) caster sugar
- 57g (2oz) currants or raisins
- ½ teaspoon cinnamon
- Grating of fresh nutmeg
- 1 egg, beaten
- 2 tablespoons milk
- 113g 4oz butter
- Frying Pan, Oil, cookie cutter, rolling pin

# Welsh Cakes

## Recipe

With St Davids Day coming up why not make these yummy Welsh Cake easily on a stove top

### INSTRUCTIONS

1. Weigh out the ingredients
2. Put all ingredients in a sealed bag
3. Cut a hole in the corner of the bag and use it as a piping bag
4. Place a little oil and butter in a frying pan and add a few cakes at a time
5. Cook slowly, flipping them over to brown on both sides
5. You can add an extra sprinkling of sugar on the top if you wish



### Risk Assessment Considerations

**Leader support per group recommended**

**Take care when working with Heat**

**Take care when using hot ingredients**