

## Welsh Cakes

Pice ar y maen, meaning ‘cakes on the stone’ are traditional little cakes and are a specialty of Wales. Mainly cooked on a bakestone or griddle they can be cooked on a heavy pan. Cherries or cranberries can be used instead of raisins and sometimes spices can be added. This is a 19th century recipe of a farmer's wife (Michael Stanway).

### Ingredients

2 1/2 of flour, 1/2 cup plus 2 tablespoons of sugar , 2 tsp. baking powder, pinch of salt ,

1/2 cup of margarine , 3 eggs , 1/3 cup of raisins.

### Directions

Combine flour ,sugar, baking powder, and salt.

Add margarine , mix until crumbly

Add eggs -combine until it holds together . If needed add a small amount of milk.

Mix in raisins.

Roll out like dough to about 1/3 inch thick , cut out cookie size circles.

Bake on a preheated griddle 330 F. for about 5 minutes each side.

Makes about 2 dozen

