



**CALON WEN**  
Organic Family Farms

# Organic Welsh Cakes

Makes: 10-12 cakes Cook: 4-5 Minutes Prep: 10 Minutes

## Ingredients

The sultanas can be swapped for chocolate chips - if that's more your thing!

- 8 oz Organic Self Raising Flour **1 or 2** Free Range Organic Eggs
- 2 oz Organic Caster Sugar **1 or 2** Handfuls of Organic Sultanas
- 4 oz Calon Wen Organic Unsalted Butter

## Directions

- 1 Sieve your flour into a bowl and add in your Calon Wen butter. Rub in finely together, using your fingers.
- 2 Add in the sugar and sultanas and mix.
- 3 Start by adding one egg and mixing. If it's too dry, add another egg. The consistency needs to be bound together.
- 4 Roll out the dough on a floured board, to about a quarter inch thick.
- 5 Use a 2-inch (approx) cutter, then cook on a greased pan, or a baking stone, on medium heat for about 4 to 5 minutes on each side. (Cooking length will depend on what you're using to cook them on. Keep a close eye - too short and they won't be cooked in the middle, and cooked for too long they will be dry. They should feel springy when touched, but not wet. (No mixture should come out of the middle)
- 6 Once cooked dust with castor sugar and enjoy.

We bought our yummy organic ingredients locally to us in Carmarthen from [Waverly Stores & Aardvark Alternatives](#). The delicious organic eggs came from [Nantclyd Farm](#).



**They're perfect when served with a cold glass of Calon Wen Organic Milk!**