

### *Beth's Welsh Cakes*

*3 cups sifted all purpose flour  
1.5 tsp baking powder  
0.5 tsp baking soda  
1 tsp salt  
1 cup sugar  
1 tsp nutmeg  
0.25 tsp mace*

*Cut in: 1 cup butter (1/2 lb)*

*Add:*

*2 beaten eggs  
4 Tbsp milk  
0.75 cup washed currants  
0.25 cup candied peel*

*Roll 1/4 inch thick, cut in 2 inch rounds. Cook ~300 F in electric frying pan.  
Flip with brown on bottom.*

*Note: Beth always doubles this recipe to use a full pound of butter and  
reduces salt to 1.5 tsp.*