

80 Diapers' Welsh Cakes

4 c all-purpose flour

4 t baking powder

1/2 teaspoon salt

6 tablespoons butter, softened

6 tablespoons shortening

1 1/2 cups white sugar

2 cups raisins

4 eggs

8 tablespoons milk

Stir together flour, baking powder and salt into bowl. Add butter and shortening and either cut in with a pastry blender or use two forks to mix until resembles fine breadcrumbs. Stir in sugar and raisins. Beat the eggs lightly and add to flour mixture with just enough milk to make a firm dough similar to biscuit dough. Chill 1 hour.

On a floured surface, roll the dough to 1/4 inch and cut into 3 inch rounds (or just pat circles out with your fingers). Cook the cakes on a greased griddle or frying pan (I use my electric griddle with just a little non-stick spray) over low heat until golden brown.

Cool and sprinkle with sugar.