



Prep 10 min

Cook 30min

Serves 4 people

## INGREDIENTS

- 220g Plain Flour
- 70g Currants
- 75g Raw Cane Sugar (plus a little more for coating)
- ½ tsp Baking Powder
- ¼ tsp Mixed Spice
- 50g Vegan Butter (we used Vegan Block)
- 70ml Oat Milk

## METHOD

Begin by combining together all the dry ingredients in a mixing bowl along with the currants. Rub the vegan butter into the dry mix until you have a breadcrumb-like consistency. Now add the oat milk to the mix gradually and work the mix into a dough.

Dust a surface with flour and use a rolling pin to roll the dough into the thickness of your pinky finger and cut into discs that are roughly 5cm in diameter.

Bring a pan to medium-high heat and add a little vegan butter to coat. Fry the welsh cakes until they are golden in colour on each side.

Preheat the oven at 180c and add the cakes to a tray lined with parchment paper and pop in the oven for around 5-10 minutes to bake all the way through.

Remove from the oven and sprinkle over some cane sugar to serve!