Welsh Cakes

1 1/4 cup all purpose flour
pinch of nutmeg
2 tsp. baking powder
1/2 tsp salt
1 stick unsalted butter
1/3 cup superfine sugar
1/4 cup dried cranberries
1 egg

A little bit of oil to grease the frying pan for cooking.

Directions
1. Sieve flour, baking powder, sugar, nutmeg and salt into a bowl.
2. Rub in the butter until the mixture looks like fine breadcrumbs.
3. Stir in the cranberries.
4. Mix in the egg until a stiff dough forms (add extra milk if needed).

5. Chill the dough in the fridge for half an hour.

6. Roll out to about 1cm (little less than 1/2 inch) thick on a floured surface and cut out your Welsh cakes. Most traditional welsh cakes are cut with a circular cutter with fluted edges, but any shape that isn’t fiddly will do.

7. Cook in a lightly greased frying pan or on a griddle at a medium heat for about three minutes on each side, until they are lightly browned (about five or six small welsh cakes in the pan at once).

8. Place to cool on a plate that has a sprinkling of castor sugar on it and sprinkle a little more over the top.