



Cogges Apple Welsh Cake Recipe

If you've visited Cogges, you've probably had a Welsh Cake, freshly made on our Victorian range.

They taste pretty good made at home too. So while we can't make them with you, have a go yourself...

Ingredients

200g self-raising flour
100g butter
a pinch of salt
1tsp cinnamon
50g sugar
1 finely chopped apple
1 egg

1. Rub the butter into the flour until the mixture resembles breadcrumbs.
2. Add the rest of the ingredients, mixing to form a stiff dough.
3. Roll out fairly thinly (about 1/2cm) cut out and cook on a hot griddle, turning once.
4. Once cooked, sprinkle with sugar and cinnamon.