



# SPRING COOKING



Foraging for natural ingredients is not only fun but can turn out as some seriously delicious recipes. The mice of Brambly Hedge love a good forage, preserving their fruit as jams and turning their vegetables into yummy dishes. Here's one we recommend for you to try!

## Welsh Cake

### Ingredients

225g (8ozs) of self-raising flour  
85g (3ozs) of sugar  
85g (3ozs) of currants  
85g (3ozs) of butter  
1 x egg  
A splash of milk  
A pinch of salt  
Spread (margarine)  
Mixed spice or ginger (optional)



### Directions

- 1) In a mixing bowl rub together the butter and flour.
- 2) Add the currants and sugar and mix.
- 3) Next add the beaten egg and milk - mixing into a stiff paste.
- 4) Roll out the paste to a 1/4 inch thickness.
- 5) Using round-shaped cutters, cut out your cakes.
- 6) Lightly grease a griddle with a little margarine.
- 7) Warm up your griddle and then add on your cakes.
- 8) When the cakes are brown, flip each one over as they cook. Be careful not to burn them.
- 9) Add a teaspoon of mixed spice or ginger to flavour (optional).
- 10) Tuck into the buttery goodness!

