



# Wakes Cakes



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## Ingredients *(serves lots)*

- 340g plain flour
- 226g butter
- 170g caster sugar
- 1 egg beaten
- 85g currants
- 14g caraway seeds
- grated zest of 1 lemon
- caster sugar to sprinkle

## Method

Preheat the oven to 190C / 375F / Gas 5.

Cream the butter and sugar together in a bowl, add the beaten egg and mix in all the other ingredients to make a firm dough.

Roll out thinly (5mm) on a floured surface, cut into rounds with a 6cm cutter, sprinkle with sugar and place on a greased baking tray.

Bake for 10-15 minutes until lightly browned.

They should be crisp and sweet like biscuits.