

Welsh Cakes with Crème Chantilly
serves 20, prep 20 mins, cook 25 mins

for the Welsh Cakes

250g self-raising flour, plus extra for dusting
35g caster sugar, plus extra to serve
½ tsp mixed spice
125g cold, unsalted butter, diced
pinch of sea salt
50g currants
1 egg, beaten
a splash of milk

for the Crème Chantilly filling

150ml double cream
Tablespoon icing sugar
1 tsp vanilla
200g strawberries, hulled and quartered to serve

1. Mix the flour, sugar and spice in a mixing bowl. Sieve the flour into a large mixing bowl and add the sugar and mixed spice. Rub in the butter and salt so that the mix looks like breadcrumbs.
2. Mix in the currants. Make a well in the centre and add the egg and milk. Mix to combine and bring together to form a dough.
3. Roll the dough out to 1cm thick on a floured surface and cut 5cm rounds using a cutter.
4. Heat a pan and cook for 4 minutes on each side. Cool on a wire rack, sprinkle with sugar.
5. Whip the cream, vanilla and sugar to form soft peaks. Slice the Welsh Cakes open and fill with strawberries and cream.