

LAWRENCE CABIN WELSH GRIDDLE CAKES

1 $\frac{3}{4}$ cups flour

$\frac{1}{2}$ cup sugar

$\frac{3}{4}$ teaspoon baking powder

$\frac{1}{2}$ teaspoon salt

$\frac{1}{4}$ teaspoon baking soda

$\frac{1}{2}$ cup butter

1 egg

$\frac{1}{3}$ cup buttermilk

$\frac{1}{2}$ cup raisins

In large bowl mix together dry ingredients.

With clean hands cream butter into dry ingredients.

In small bowl beat egg slightly and add milk.

Add milk/egg mixture to dry ingredients.

Add raisins to dough. (Dough should be stiff.)

With floured hands form dough into 1 inch balls and place onto lightly greased griddle.

Turn griddle cakes once while cooking, and cook until lightly browned.

