

NITRE HALL WELSH GRIDDLE CAKES

1 cup light brown sugar
½ cup butter
1 egg
1 ½ cups flour

½ teaspoon baking soda
½ teaspoon salt
1 teaspoon cinnamon
½ cup raisins

Cream sugar and butter in medium sized bowl.

Beat egg in small bowl, then add to creamed butter and sugar.

Measure dry ingredients into small bowl and mix, then add to creamed mixture a little bit at a time.

Stir in raisins.

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.

