



Name of the recipe: Teacakes

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Make sure you have everything you need and place them on your kitchen counter. This is called “mise en place” (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!

Ingredients:

1. 240 g flour (1.3/4 cup)
2. Pinch of salt
3. 15 grs butter (1 heap tbsp)
4. 30 grs sugar (2 level tbsp)
5. 30 grs sultanas (1/3 cup)
6. 125 ml milk & cream mixed (3/4 cup)
7. 10 grs dry yeast (1 level tbsp)
8. 1 egg beaten
9. 1 tsp sugar dissolved in 1 tbsp warm milk to glaze

To prepare:

1. Mix the flour and salt together in a bowl and then rub in the butter.
2. Add the sugar and sultanas.
3. Warm the milk and cream mixed together and stir in the yeast.
4. When it is frothy stir into the flour mixture, then add the egg.
5. Mix to a smooth, soft dough, then cover and leave to rise in a warm place for about 30 mins.
6. Turn the dough onto a lightly floured surface and knead until smooth, then divide into pieces and form into round flat “cakes”.
7. Place onto a lightly greased baking tray and leave to rise in a warm place for about 10 minutes.
8. Set oven to 220°C.
9. Bake for about 10-12 minutes.
10. When cooked, remove from the oven and glaze the teacakes whilst still hot.
11. Transfer to a wire tray to cool.