

## Welsh Cakes with Berries & Mascarpone Cream



**Makes 10**

**Prep 20 mins**

**Cooking 6 mins**

**Easy**

### Ingredients

#### For the cakes

110g butter chilled, cut into cubes, + extra for greasing  
2 tsp baking powder (optional)  
225g self-raising flour, sieved, + extra for dusting  
85g caster sugar  
handful of sultanas or currants  
1 free-range egg, beaten\_  
up to 2 tbsp milk, if needed  
1tsp mixed spice

#### Berry compote and mascarpone cream

150ml double cream, cold  
25g powdered sugar  
1/2 tsp vanilla extract  
113g mascarpone cheese, softened but chilled  
500g mixed berries (blackcurrants, blueberries, raspberries, redcurrants, strawberries)  
vanilla pod or cinnamon stick  
1 tbsp sugar

1. Rub the butter in the flour to make breadcrumbs. Add the sugar & sultanas or currants & mixed spice, & stir in the egg. Mix, & form a ball of dough, with a splash of milk if needed.
2. Roll out the dough on a lightly floured surface until it is 5mm thick. Cut it into rounds using a 7.5cm fluted cutter, re-rolling the dough as necessary.
3. Now use a bakestone or a heavy iron griddle. Rub it with butter and wipe the excess away. Put it on a direct heat and wait until it heats up. Place the Welsh cakes on the griddle and cook for 2–3 minutes on each side, or until caramel brown.
4. Remove from the pan and dust with caster sugar while still warm.
5. Getting the temperature of your griddle or bakestone correct is the key to this recipe. If it's too hot the cakes will burn before they are cooked - too low and the texture will be dry.
6. **For the compote:** If using strawberries, halve or quarter to make them the same size to other berries. Tip all the fruits into a large pan with 2-3 tbsp water, sugar to taste & your choice of flavouring. Bring to the boil & simmer for 3-5 mins. Don't overcook & sieve if you wish. Keeps in the fridge for up to 2 days, in the freezer for up to 3 months.
7. **For the mascarpone cream:** Add the double cream, powdered sugar and vanilla extract to a large mixer bowl and whip on high speed until soft peaks form.
8. Add the mascarpone cheese to the whipped cream and whip until stiff peaks form. It will happen fairly quickly. The mascarpone whipped cream will stay stable in the fridge for several days, even for a week, though it won't remain as fresh. If you are going to use it to frost something, use it right away so that it maintains its texture well.