

# Queens Cakes

## INGREDIENTS

- Shortening/butter to grease the pan
- Flour to coat the pan
- ½ cup butter (softened)
- ½ cup sugar
- 2 eggs
- 2 Tbsp. rose water (or vanilla)
- ¼ tsp. mace (or nutmeg)
- ¼ tsp. salt
- 1 cup flour
- 1 Tbsp. flour
- ¼ cup currants (or raisins)

## EQUIPMENT

- Measuring cups and spoons
- Medium mixing bowl
- Butter knife
- Wooden spoon
- Small bowl
- Paper Towels
- Muffin pan
- Pot holders



## DIRECTIONS

1. Preheat the oven to 325°. Use paper towels to grease the muffin pan with shortening or butter. Then sprinkle flour over each muffin cup. Tap the pan so the flour coats each cup completely.
2. Put softened butter into the mixing bowl. Add the sugar.
3. Mix until creamy and smooth.
4. Crack the eggs into the mixing bowl one at a time. Beat the mixture after adding each egg.
5. Add rose water, mace and salt. Beat well.
6. Add one cup of flour to the mixture, ¼ cup at a time. Each time you add flour, beat the mixture until you have a smooth batter.
7. Put 1 Tbsp. of flour into the small bowl. Add the currants and stir to coat them with flour. Then stir the currants into the batter.
8. Spoon 1 Tbsp. of batter into each muffin cup. Divide the remaining batter evenly among the cups.
9. Bake the cakes for 40 minutes or until they are golden brown.
10. Remove the cakes from the oven. Use a butter knife to loosen the cakes from the muffin cups and move them to a serving plate.