

Soul Cakes

Recipe by Catholic Teen Books
Shadows: Visible & Invisible

INGREDIENTS

- ¾ c. butter, softened
- ¾ c. brown sugar
- 2 eggs, lightly beaten
- 3 ⅓ c. all-purpose flour
- 1 tsp. ground cinnamon
- ¾ tsp. ground nutmeg
- ¼ tsp. ground cloves
- pinch of mace
- ⅔ c. raisins
- 2-5 Tbsp. buttermilk

For the glaze:

- ½ c. confectioners sugar
- 2 Tbsp. milk
- 1/4 tsp. vanilla

INSTRUCTIONS

1. Preheat oven to 375° F and line baking sheet with parchment paper.
2. Cream butter and sugar. Add eggs and mix.
3. In a separate bowl, combine flour and spices.
4. Gradually add dry ingredients to wet ingredients, stirring after each addition.
5. Stir in raisins, then add buttermilk as needed until dough is soft but crumbly.
6. Roll dough to 1/2" thickness and cut circles with a floured drinking glass or biscuit cutter.
7. Using the back of a butter knife, make a cross the length of the circle on each cake.
8. Bake for 15 minutes or until edges turn golden brown.
9. Combine confectioners sugar, milk, and vanilla. Stir until smooth. Brush cakes with glaze while still warm.

Yield: about 2 dozen