



## Modern Soul Cakes

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### Ingredients

- 3 & 1/2 cup flour
- 1 cup sugar
- 1 cup butter
- 1/4 tsp nutmeg
- 1 tsp each cinnamon, ginger, & allspice
- 2 eggs
- dash of milk

### Directions

1. Preheat oven to 350\* F.
2. Mix the butter into the flour until it reaches a pebbly consistency.
3. Add in sugar & spices.
4. In a separate bowl, beat the eggs with a dash of milk.
5. Add the egg mixture to the flour mixture. If it's too dry, add a little more milk.
6. Knead the dough and roll out until about 1/4 inch thick. Cut round cakes (I use a jam jar!)
7. Place cakes on a parchment-lined baking sheet and bake for about 20 minutes.