

Eccles cakes



Ingredients (makes 10-14)

400g/14oz ready made puff pastry
2 tbsp plain flour (for dusting)
55g/2oz butter softened
55g/2oz soft brown sugar
85g/3oz currants
25g/1oz mixed candied peeled and chopped
1/2 tsp ground mixed spice (optional)
1 egg white (lightly beaten)
1 tsp castor sugar

Method

1. Roll out the pastry thinly, using flour to dust the work surface and rolling pin. Cut into rounds using 9cm/3 1/2 inch and repeat the cuttings to give you approximately 10-14 rounds.
2. In a bowl, mix together the butter and soft brown sugar until creamy, then add the dried fruit and mixed spice.
3. Put a teaspoon of the filling in the centre of each pastry round. Draw the edges of the circle together and pinch the edges over the filling and reshape each cake into round balls. Turn the cakes over so that the pinched side is facing down and lightly roll them with the rolling pin until the currants just show through. Score with a knife into a lattice pattern. Place on greased baking sheet and set aside for 10-15 minutes.
4. Brush the cakes with the egg white and sprinkle with the castor sugar then bake at the top of the preheated oven, 220c/425f, for about 15 minutes or until golden brown and crisp.
5. Transfer to a wire rack and sprinkle with a little more sugar if needed. Serve immediately or store in an airtight tin for up to a week. They can be reheated.