

Eccles Cakes



Serves: 10

Profitability:

Steps:

In a small saucepan, melt the butter and brown sugar together.

Add the currants and spices, and cook for five minutes until the spice and butter are absorbed by the currants.

Roll the puff pastry out into an 8mm thick sheet.

Using a glass about 12cm wide, cut the puff pastry into discs.

Put a spoonful of currants into the centre of the disc of pastry.

Paint a little egg yolk onto the edge and put another disc on the top.

Squeeze the edges to seal the cakes and then paint them all over with egg white.

Sprinkle the cakes with caster sugar and bake for 15 minutes until well-browned and crispy.

Ingredients:

2oz/50g butter

2oz/50g brown sugar

7oz/200g currants

¼ tsp ground allspice

¼ tsp nutmeg

9oz/250g puff pastry

1 egg, separated

2oz/50g caster sugar