

Eccles Cakes

Currants	500g	(1lb)
Sugar, caster	75g	(3oz)
Butter	75g	(3oz)
Nutmeg	¼ tsp	
Pastry puff	350g	(12 oz)

Mix the currants, sugar, butter and nutmeg together. Cut the pastry into approx. 25g (1oz) pieces and roll out. Place 1 heaped tablespoon of the currant mix on the centre, gather in the edges to make a small purse and gently roll into a circle. Brush with water. Place more sugar onto a flat plate and dip the wet top of the Eccles cake in it. Lightly score the top. Place in the Remoska and cook for approx 10–15 minutes until light gold.

