



MONTHLY RECIPE - MARCH 2016

Shibden's traditional Eccles cakes



Ingredients

200g block of puff pastry

Filling

100g currants

25ml brandy

zest of ½ orange

pinch of all spice

Topping

warm water

golden sugar

Method

Roll the pastry out on to a floured surface and cut out 4 inch discs.

In the centre of each piece of pastry mix all the ingredients for the filling & place a tablespoon of the filling in the middle and fold the pastry back over the filling to create a parcel. Brush each parcel with water and sprinkle with light brown sugar.

Bake for 25minutes at 180°C.

Enjoy!