


# Whitworths

## Raisin Danish



 Makes 12  15mins plus 15mins chilling

 20-25mins

### INGREDIENTS

160g **Whitworths Juice Locked Raisins**

1 x block ready-made all butter puff pastry

½ tsp ground mixed spice

35g light brown sugar

35g unsalted butter, softened

80g icing sugar

3 tsp water

### READY...STEADY...BAKE

- ♥ Preheat your oven to 200°C/Fan 180°C/Gas Mark 6 then lightly grease 2 baking sheets.
- ♥ Roll out the block pastry on a floured surface (30cm x 40cm oblong) then trim the edges straight.
- ♥ Mix the raisins, mixed spice, brown sugar and butter together then spread over the pastry, lightly pressing the raisins into the surface of the pastry.
- ♥ Taking the short edge loosely roll into a "swiss roll" log then cover and chill in the fridge for 15 minutes.
- ♥ After chilling, cut the log into 12 slices (approximately 2cm thick) then place onto the baking sheets and bake for 20-25 minutes until risen and golden, then transfer to a cooling rack.
- ♥ Once completely cool, mix the icing sugar and water together to form a thin icing then drizzle over the top. Serve and enjoy!

for more recipes visit [www.whitworths.co.uk](http://www.whitworths.co.uk)

## Happy Baking!