

Whitworths

Eccles Cakes



INGREDIENTS

- 150g **Whitworths Zante Mini Currants**
- 75g **Whitworths Little Jewel Cranberries**
- 40g unsalted butter, softened
- 50g demerara sugar
- Flour, for rolling pastry
- 1 x block ready made puff pastry
- 1 tbsp milk

 Makes 18  Prep 20mins  15-20mins

READY...STEADY...BAKE

- ♥ Preheat your oven to 200°C/Fan 180°C/Gas Mark 6 then lightly grease 2 baking sheets
- ♥ Melt the butter in a small pan, over a low heat then add 40g sugar and stir until the sugar dissolves.
- ♥ Remove from the heat and stir in the currants and cranberries, then set aside to cool.
- ♥ Roll out the pastry on a floured surface, into an oblong (approximately 45cm x 55cm) and 0.5cm thick, then cut out 18 circles using a 10cm plain round cutter.
- ♥ Place a spoonful of the cooled fruit in the middle of the pastry circle then brush the edges with a little cold water.
- ♥ Fold the edges into the centre and pinch together to enclose the filling then turn over and cut two small slits in the top of each.
- ♥ Brush with milk, sprinkle with the remaining sugar then place onto the baking sheets.
- ♥ Bake in the centre of your preheated oven for 15-20 minutes.
- ♥ Transfer to a wire rack until cool then serve and enjoy!

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Happy Baking!