



CHIPS Cookery Club

Recipe – Eccles Cakes

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Ingredients make 8-10

25g butter
200g currants
50g mixed peel
100g light muscovado sugar
1 x 5ml cinnamon, ginger and allspice
Zest of a lemon
Zest of an orange plus 15ml juice
500g puff pastry
45ml granulated sugar
1 egg white

Equipment needed

Large bowl
Small saucepan
Measuring spoons
Baking tray
Wooden spoon
Microplane grater
Rolling pin
Pastry brush
12cm bowl or plate
Small bowl
Fork
Wire cooling rack
Small knife
Lemon squeezer



Weigh the butter and place in a saucepan. Melt slowly on the hob.



Add the cinnamon.



Place the currants in a bowl. Add the mixed peel.



Add the ginger.



Add the sugar.



Add a teaspoon of allspice. Mix together.



Grate the lemon rind and add to the mixture.



Mix together so that the butter coats all the fruit.



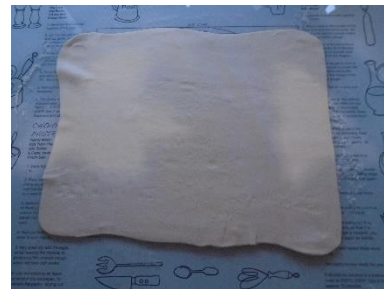
Grate the orange rind and add.



Sprinkle some flour onto a pastry board or clean surface.



Cut the orange in half and squeeze half the orange using a lemon squeezer.



Roll out the puff pastry to the thickness of £1 coin.



Add 15ml of orange juice and mix together.



Cut into circles roughly 12cm across. Re-roll the trimmings and cut out 8-10 circles.



Add to the melted butter.



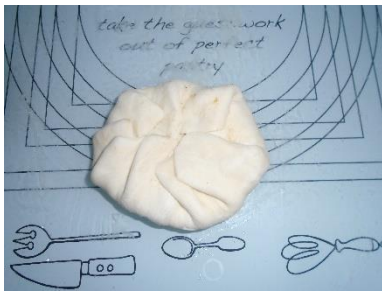
Place a heaped tablespoon of mixture in the middle of each round. Brush the edges with water.



Fold the pastry over the fruit and push the edges together.



Cut 3 slits approx. 3 cm long and 1 cm apart in the top of the cake.



Make sure there are no holes in the pastry. Pat into a round shape.



Brush with egg white.



Turn over then flatten with a rolling pin until the fruit just starts to poke through.



Sprinkle with granulated sugar. Bake in the oven at Gas7/ 200°C for 15-20 minutes until golden brown and sticky.



Separate an egg and beat the white lightly with a fork.



Leave to cool on a wire rack. Best eaten warm on the day they are made.