

Easy Eccles Cakes

Ingredients

- 140 grams sugar, divided
- 40 grams butter, divided
- 225 grams currants
- 25 grams [candied fruit peel](#)
- 1 pinch [nutmeg](#), freshly ground
- 500 grams puff pastry, 2 ready to bake sheets



1. Gather the ingredients
2. Preheat the oven to 425 F. In a medium saucepan, combine 110 grams of the sugar and 25 grams of the butter and cook over medium heat until the butter is melted.
3. Remove the pan from the heat and add the currants, candied peel, and nutmeg to the saucepan.
4. On a lightly floured surface, roll out the pastry to 1/4-inch and cut into 4-inch rounds with the help of a wide glass or big cookie cutter. You'll need 10 discs.
5. Lightly grease a baking sheet with the remaining butter. Place each cut round onto the sheet and add a small spoonful of filling to the centre of each disc.
6. Dampen the edges of the pastry with cold water and draw the edges together over the fruit. Pinch to seal.
7. Turn the patty over—it might look thick in the centre—and then press gently with a rolling pin to flatten the cakes.
8. With a pair of cooking scissors, snip a V shape on top of each cake to help the steam escape during the baking process. For a more classic look, cut three slits on top of the Eccles cakes instead of the v shape.
9. Brush the cakes all over with cold water and sprinkle the cakes with the leftover sugar.
10. Bake in the centre of the oven for 15 minutes, or until the edges are lightly golden brown.
11. Remove from the oven and place the Eccles cakes on a wire cooling rack to cool off.
12. Serve and enjoy cold or warm!