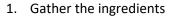
Easy Eccles Cakes

Ingredients

- 140 grams sugar, divided
- 40 grams butter, divided
- 225 grams currants
- 25 grams candied fruit peel
- 1 pinch <u>nutmeg</u>, freshly ground
- 500 grams puff pastry, 2 ready to bake sheets



- 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!

