

Polly's Eccles Cakes

Ingredients:

1 packet 450g frozen short crust pastry
60g castor sugar
30g butter
125g currents Sunbeam 300g box
1 packet mixed peel Angus Park 200g
1teaspn all spice
1 teaspn ground nutmeg

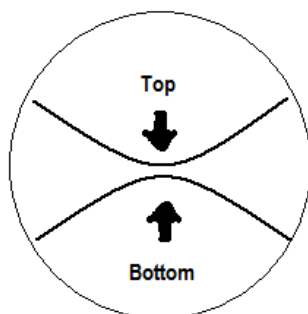
Topping:

2 egg whites
Desmerata sugar

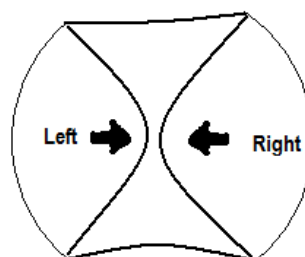
Method

1. In a saucepan combine sugar and butter. Cook over heat until melted and sugar has dissolved.
2. In a bowl place the currents, mixed peel and the spices and mix well.
3. Add the sauce pan to the bowl mix and stir through till all currents are covered with the butter and sugar sauce. Then place cling wrap over bowl and let it stands for 10 to 15 mins as this allows the currents to fluff up a bit.
4. Lightly flour a board and place a sheet of pastry down then with a 9.5cm diameter circle or 10 cm diameter circle cut the circles out ready for the next step.
5. Have trays with baking paper on them ready for this step. Take a dessertspoonful of mixture in the middle of a circle, then fold two sides in, left and right sides. Then fold top and bottom side of the pastry. Turn over and lightly press on it with a rolling pin. Then with a sharp knife cut 3 lines to allow the steam to escape.
6. Repeat this step till your pastry and filling are all gone. Then with a pastry brush lightly brush the top of them with beaten egg whites and sprinkle the desmerata sugar on top.
7. Place in an oven on 220 °c and cook for 15 minutes or until lightly brown around the edges.

1)



2)



Then turn over

3)

