

# Eccles Cake

(90 Minutes)

You'll be making 12 Eccles Cakes which are a traditional English pastry filled with dried fruits.

## Ingredients:

### **For the Pastry**

3 1/3 cups + 1 tbsp all purpose flour

11 ounces butter

1/2 tsp salt

125 ml ice water

### **Filling/Finishing**

6 tbsp butter

1 1/2 cups dried currants

1/3 cup candied orange peel

1/3 cup candied lemon peel

3/4 cup brown sugar

1/2 tsp nutmeg

1/2 tsp cinnamon

1/4 tsp allspice

1/4 tsp salt

1 tbsp dark rum

1 egg white

1/4 cup sugar

Instructions:

1. Make the pastry dough by pulsing flour, salt, and butter in a food processor and gradually add ice water
2. Roll the dough into a rectangle and complete 1 book fold. Turn 90 degrees and repeat
3. Chill the dough and repeat step 2
4. For the filling, melt the butter and add all remaining ingredients. Remove heat before adding the rum
5. Let the filling sit before filling the eccles cakes
6. Pre- heat the oven to 375
6. To assemble, roll out the dough and cut into 12 rounds and place the rounds on a baking sheet
7. Fill the eccles cakes with your rested filling
8. Brush the edges with water and seal to close.
9. Flip upside down and slightly flatten each cake. Using scissors, cut a v shape into the dough
10. Finish with egg white and sugar
11. Bake until golden brown

*There are definitely some details that I've omitted from the recipe so beware of the possible pitfalls :)*



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