

Banbury Cakes

Makes 6-8

Hands-on Time 15 minutes

Baking Time 24 minutes

Ingredients

- 60g unsalted butter (softened)
- 15g plain flour (plus extra for dusting)
- 50g honey
- 15ml spiced rum or orange juice
- 1/4 tsp ground nutmeg
- 1/4 tsp ground mace
- 1/2 tsp ground cinnamon
- 1/4 tsp ground cloves
- 160g currants
- 40g mixed peel
- 600g rough puff pastry
- 1 large egg (for egg wash)
- 40g demerara sugar

Equipment

- Baking sheet
- Baking parchment
- Mixing bowl
- Spoon
- Rolling pin
- Knife
- Small bowl
- Fork
- Pastry brush
- Wire rack

Method

1. Preheat the oven

- Preheat the oven to 180°C/160°C (fan)/350°F/Gas Mark 4.
- Line a baking sheet with parchment paper.

2. Prepare the filling

- In a mixing bowl, combine the butter and flour to form a paste.
- Stir in the honey and rum/orange juice, followed by the spices (nutmeg, mace, cinnamon, and cloves).
- Add the currants and mixed peel, mixing until evenly coated in the spiced paste.

3. Prepare the pastry

- On a floured surface, roll out the pastry into a large rectangle about 5mm thick.
- Divide the pastry into 12-16 even-sized portions using a knife.
- Assemble the pastries
- Place half of the pastry portions onto the lined baking sheet (these will be the bottoms).
- Spoon the filling onto the pastry bottoms.
- Beat the egg in a small bowl and brush the edges of the pastry around the filling.
- Cover the filling with the remaining pastry pieces, pressing the edges to seal. Shape into ovals by cupping your hands around the filling.

- Trim excess pastry to leave a 1cm edge around the filling.
- Make 3 slashes across the top of each pastry to expose the filling.

4. Bake the pastries

- Brush the tops with beaten egg and sprinkle with demerara sugar.
- Bake for 24 minutes, or until golden.

5. Cool and serve

- Transfer the pastries to a wire rack to cool completely.
- Serve and enjoy!

Enjoy!