

# Eccles Cakes

by The Scottish St. Andrew Society of Greater St. Louis Cookbook

These cakes are very like fruit squares, but they are individual cakes.

1 tbsp. butter

2 tbsp. sugar

1/2 cup currants

4 tbsp. chopped peel

1 amount of flaky pastry as for fruit squares

In a bowl, cream butter with sugar. Mix in the currants & the peel. Roll out pastry to 1/2" thick. Cut into rounds 4-1/2" in diameter. Put 2 tsp. of the filling in the center of each round of dough. Brush edges with milk & press them together on top so filling is completely covered & sealed in. Turn over & roll until currants show through. Put 2 slits in top. Brush with beaten egg & bake in 400 degree oven for 25 minutes or until golden brown.