



## Grandma's Cumberland Currant Cake

Sarah's servings: 8, Sarah's skill: Medium, Baking time: 25 mins

### Ingredients

#### Pastry

200g Plain flour  
45g Icing sugar  
100g Cold cubed unsalted butter  
1 Large egg

#### Filling

300g Currants  
45g Butter  
65g light brown sugar  
2 Tbsp Rum

2 Tbsp milk

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### Method

- **Pastry** Put the flour, sugar and butter into a food processor and pulse until you have fine breadcrumbs. Alternatively rub the butter into the flour and sugar by hand until you have fine breadcrumbs.
- Add the egg and combine in the food processor or by hand until the pastry forms a ball.
- Wrap in cling film or similar and transfer to fridge to keep cool for at least 30 minutes.
- **Filling** In a medium sized bowl mix the currants, butter, sugar and rum together.
- Pre-heat the oven to 180 degrees centigrade (160 fan) and butter the base of a baking tray or swiss roll tin.
- Remove the pastry from the fridge and roll out into a large rectangle then cut two rectangles approximately 28 x 16cm each.
- Place one of the pastry rectangles on the prepared baking tray.
- Spread the filling evenly over the pastry leaving a 1cm border around the edges.
- Brush milk around the edges of the pastry and place the second pastry rectangle on the top and seal using a fork around the edges then make some steam vents with the fork along the top of the pastry.
- Brush the top with milk then bake in the preheated oven for 25 mins.
- Leave to cool before cutting into slices.