



## Chorley Cakes

Using The short crust pastry (q.v) Divide the mix into two halves, and roll out individually. From each half, cut two 6 inch circles , saving the off cuts for tarts (q.v)

To each of the circles add the following ;

One level desert spoon of currants

One and a half teaspoons of sugar

Two pats of butter about 3 quarters of an inch square, and a quarter of an inch thick.

Roll up the pastry into the centre, turn over and pat until an even circle is obtained. Roll out the parcel until the currants are showing through (About six inches diameter) Repair any broken edges by pressing together gently.

Using a fish slice, transfer the circles to a Baking sheet on an oven tray. All four cakes should fit on one tray.

Bake at the top of the oven on Mark six until lightly brown. Do not overcook.

Cool, store in an airtight tin and eat spread with lots of butter on top



This recipe has been brought to you by The Cream Of Tartar Company Limited

Web site :- [Thecreamoftartarcompany.com](http://Thecreamoftartarcompany.com)

[Thecreamoftartarcompany.co.uk](http://Thecreamoftartarcompany.co.uk)

Email:- [Thecreamoftartarcoltd@hotmail.com](mailto:Thecreamoftartarcoltd@hotmail.com)

Tel:- 07710958581