



Iced finger buns

One packet (500 gms.) Juvela white flour mix
One sachet of dried yeast
One teaspoon of salt
One & a half ounces of sugar
One ounce of butter
450 mls of milk
One ounce of currants
One large egg

Method

Place all the dry ingredients EXCEPT the currants in a mixer and mix well
Add the egg and mix until it is absorbed

Place the milk and butter in a pan, and heat until the butter is melted and the temperature of the milk is raised to 40 degrees. Add this to the ingredients in the mixer, and mix well.

Half fill the 12 finger roll tins with the mixture, and set these aside in a warm place for an hour until risen

Currant teacakes.

Add the currants to the remaining mixture, and half fill as many Yorkshire pudding tins as available and set these aside to rise. These will be used as toasted teacakes after storing. (Makes about eight)

Bake in a pre-heated oven at mark 7 until golden brown (About 15 minutes) Cool on a tray and store in the freezer until required



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

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