

Lardy Cake.

Ingredients for dough.	Either metric or imperial	
Milk and water mix	300ml	$\frac{3}{4}$ cup
Yeast fast action	1 $\frac{1}{8}$ tsp	1 tsp
Sugar	2 tbs	1 $\frac{1}{4}$ tbs
Strong flour	500gm	2 cup
Butter	75gm	2 tbs melted
Cinnamon	$\frac{1}{2}$ tsp	$\frac{1}{2}$ tsp
Mixed spice	$\frac{1}{2}$ tsp	$\frac{1}{2}$ tsp

Make up dough using one of the above lists and leave to prove until double in size. Knock back and knead for a few minutes then roll out into a rectangle and spread the lard and sprinkle the filling onto $\frac{2}{3}$ rds of the dough. Fold and roll as you would for puff pastry and repeat once again, finish with a roll. Cut into required shapes and place onto a greased and floured tray. Cover with a damp cloth and leave to prove until doubled in size (do not over prove or the finished product may have a sour taste)

Bake 30mins 170C until well risen and golden. Glaze with egg-wash and give cakes 2-3 mins more.

Cool on a wire rack.

Filling. (try slightly less lard for your first attempt)

Rectory Reserve pure pork lard;	150gm	4oz (well creamed)
Castor sugar	100gm	3 oz
Currants	100gm	3 oz
Sultanas	100gm	3 oz
Mixed peel optional	50gm	1 oz

Keeps well if you manage not to eat it all in one sitting!!!