

# Great Fire of London Cakes - Recipe

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## Ingredients

- 200g self-raising flour
- 100g caster sugar
- 200g currants
- 100g melted butter
- 1.5 tablespoons milk
- 2 egg yolks
- Pinch ground nutmeg
- Icing sugar, to sprinkle on top



Equipment - bowl, sieve, baking tray, cooling rack

## Method

- 1) Sieve the flour and mix with the sugar and the currants.
- 2) Add the melted butter, milk, egg yolks and nutmeg and beat together.
- 3) When mixed to a smooth dough, place it somewhere warm to rise.
- 4) Make the warm dough into little cakes, prick them full of holes.
- 5) Cook at 200°C (gas mark 6) for about 15 minutes.
- 6) Allow cakes to cool on cooling rack then sprinkle with icing sugar.
- 7) Remember to turn off the oven when finished.

## Alternatively

Use golden caster sugar.

Substitute currants for sultanas.

Shape dough into a plait or loaf - may have to adjust baking time.