



The Olde Scots Kitchin



Black Bun

Ingredients

Pastry Case:

340g (12 oz) plain flour

85g (3 oz) lard

85g (3 oz) butter or margarine

(If you don't want to use lard, increase the butter/margarine by an equivalent amount)

Pinch of salt

Half teaspoon baking powder

Cold water

Filling:

455g (1 lb) seedless raisins

455g (1 lb) cleaned currants

45g (2 oz) chopped, blanched almonds

45g (2 oz) chopped mixed peel

170g (6 oz) plain flour

85g (3 oz) soft brown sugar

One level teaspoon ground allspice

Half level teaspoon each of ground ginger, ground cinnamon, baking powder

Generous pinch of black pepper

One tablespoon brandy

One large, beaten egg

Milk to moisten

Directions

Grease an 20cm (8-inch) loaf tin. Rub the fats into the flour and salt and then mix in enough cold water to make a stiff dough (remember, it is going to line the tin). Roll out the pastry and cut into five pieces, using the bottom, top and four sides of the tin as a rough guide. Press the bottom and four side pieces into the tin, pressing the overlaps to seal the pastry shell.

Mix the raisins, currants, almonds, peel and sugar together. Sift in the flour, all the spices and baking powder and bind them together using the brandy and almost all the egg and add enough milk to moisten. Pack the filling into the lined tin and add the pastry lid, pinching the edges and using milk or egg to seal really well. Lightly prick the surface with a fork and make four holes to the bottom of the tin with a skewer. Depress the centre slightly (it will rise as it cooks). Brush the top with milk or the rest of the egg to create a glaze.

Bake in a pre-heated oven at 325F/160C/Gas Mark 3 for 2½ to 3 hours. Test with a skewer which should come out clean; if not, continue cooking. An uncooked cake sizzles if you listen closely! Cool in the tin and then turn onto a wire rack. Cool thoroughly before storing until Hogmanay.