



The Olde Scots Kitchin



Black Bun 2

Ingredients

Casing

225g (8 oz) flour;
90g (4 oz) butter;
½ teasp. baking powder;
A little cold water;
1 beaten egg for finishing

Filling

910g (2 lb) seedless raisons;
1350g (3 lb) currants;
230g (½ lb) chopped blanched almonds;
340g (¾ lb) flour;
230g (½ lb) sugar;
2 teasp. Jamaica pepper (allspice);
1 teasp. ground ginger;
1 teasp. ground cinnamon;
¼ teasp. black pepper;
1 flat teasp. cream of tartar;
1 flat teasp. baking powder;
1 tablesp. brandy;
140ml (1/4 pt) milk

Directions

Rub the butter into the flour, add baking powder and mix to a stiff paste with water (about 4 tablespoons). Put on to a floured board, and roll out to a thin sheet. Grease a loaf tin 20cm x 10cm x 7.5cm (8 in by 4 in by 3 in), line with the pastry, keeping back enough for the lid.

Mix all the filling ingredients together except the milk. Then add just enough milk to moisten the mixture. Put it into the lined tin and put the pastry lid on top, damping the edges well to make it stick. Prick all over with a fork, and with a thin skewer make four holes right down to the bottom of the cake, brush with beaten egg and cook in a slow 100 deg C (225 deg F) oven for about three hours. It will keep for a year in an airtight tin.