

Scottish Black Bun

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4th September 2005

Abstract

A recipe to make a Scottish Black Bun. A rich fruit cake within short pastry crust. The principal feature of this recipe is the use of black pepper as flavour enhancer. Try it, I assure you this is an excellent cake.

1 Ingredients

1.1 Pastry

- $1\frac{1}{2}$ breakfast cups flour
- $\frac{1}{4}$ lb butter
- $\frac{1}{2}$ teaspoon baking powder

1.2 Filling

- $\frac{1}{2}$ lb flour
- 1 lb raisins
- 2oz almonds
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon allspice
- 1 egg
- $\frac{1}{2}$ teaspoon ginger
- $\frac{1}{4}$ lb sugar

- 1 lb currants
- 2oz fruit peel
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{4}$ teaspoon black pepper
- $\frac{1}{2}$ teaspoon cream of tatar
- small piece of butter
- 1 breakfast cup milk

2 Method

2.1 Pastry

Rub butter into flour.

Add baking powder and enough water to make a stiff pastry.

Roll out and line bottom and sides of a greased baking tin.

Keep enough pastry aside to cover filling.

2.2 Filling

Seperately.

Mix fruit.

Mix dry ingredients.

Mix both fruit and dry together with milk.

Put into pastry lined tin and press level.

Lay pastry on top and prick all over with fork.

Brush top with either egg or milk.

3 Baking

Bake for three hours at $300^{\circ} f$