



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

## Teacakes by David Pengelly

### Ingredients

450g (1 lb) Strong plain flour  
½ Tsp salt  
55g (2 oz.) Caster sugar  
250ml Milk, warmed (tepid)  
55g (2 oz.) Butter, melted  
1 Sachet (7g) Dried yeast  
115g (4 oz.) Sultanas  
55g (2 oz.) Currants  
55g (2 oz.) Mixed peel  
Egg wash to glaze

### Method

- In a bowl add the yeast to a little of the milk and leave for few minutes.
- Place the flour, salt and sugar into a mixing bowl.  
Make a well in the centre of the flour, add the yeast and milk mix along with the melted butter and enough of the remaining milk to form a soft dough.
- Knead for a few minutes then place into a bowl, cover with a plastic bag and leave for 1 to 2 hours until doubled in size.
- Remove the dough from the bowl and add the sultanas, currants and peel, knead for 5 minutes.
- Divide into 12 pieces, shape into rounds, flatten lightly and place onto a bake-o-glide lined tray. Egg wash, cover and prove until about double in size.

**AGA (2, 3 and 4 oven):** bake in the AGA roasting oven with the grid shelf on the floor for about 15-20 minutes. (Put the cold-shelf above after about 10 minutes if it looks like they may brown too quickly.)

**Everhot:** set the oven shelf to its lowest position and bake on the shelf with the top oven set to around 235°C for approximately 15-20 minutes.