



Date: 7 January 2008

Blackcurrant Teacakes

Mix in a large bowl: 2cups flour
 2tsp baking powder
 ½ tsp salt
 ½ cup caster sugar

Mix and add: 100gm butter (melted)
 1.25 cups milk
 1 egg
 1.5cups blackcurrants (frozen are ok)

Fold lightly together (do not over mix)

Spoon into muffin tins (12 large or 24 small) and sprinkle with caster sugar mixed with lemon zest if you wish.

Bake at 220 for 12 – 15 minutes – or until the centres spring back if lightly pressed. If you are using frozen blackcurrants they will take about 5 minutes longer to cook.

Adapted from an **Alison Holst** Recipe