



Fly Cemetery (fruit slice)

Ingredients: makes 20 slices

For the pastry:

300g plain flour
150g slightly salted-butter,
75g ice cold water

For the filling:

500g currants
120g salted butter
240g brown sugar
2 teaspoons mixed spice
Caster sugar, for topping



- Tip the flour into a large bowl, add the chilled butter and rub in using your fingertips until your mixture resembles breadcrumbs.
- Add the ice cold water and mix it in using a butter knife. Once it's coming together, use your hands to bring the pastry together into a dough.
- Wrap the pastry in a beeswax wrap and chill for 30 minutes.
- Preheat your oven to 180C/160C fan/Gas 4, and line a 9x6" baking tray or dish with non stick baking paper.
- Make the filling by melting your butter and adding the sugar and spice in a pan over a medium heat.
- Add the currants to the butter and spice mix.
- Divide the pastry in two. On a floured surface, roll the first half out into a large rectangle, about 3mm, then place this on your lined tray. Leave

1cm of pastry dangling over the edge, but cut off any excess more than that. Spread your fruity filling out over the pastry.

- Dampen the pastry edges with water
- Roll out the other half of pastry into a similarly sized rectangle, and place this on top, pressing down at the edges to seal. Make few diagonal slits to let the air out, then sprinkle on top with caster sugar.
- Bake for 40-50 minutes, or until the pastry is turning a golden brown colour. Cover your pastry with foil if it starts to brown too much on top.

Gorgeous warm from the oven, served with cream or custard or cold as a snack on the go.