**Gur cake**

*Serves approx 20 squares*

200g sweet pastry (7 oz) – see below -

100ml (3 ½ fl oz) water

225g (8 oz) sultanas

50ml whisky (optional)

350g (12 ½ oz) Teabrack cake or equivalent

150ml milk (5 fl oz)

75g (2 ½ all purpose flour)

1 tsp Baking Powder

225g (8oz) dark brown sugar

1 tbsp molasses

50g ( ½ Stick) Butter

1 tbsp ginger spices

2 tbsp Mixed Spice

1 Large Egg

1 Lemon zest

200ml (7 fl oz) whipping cream, whipped to serve

Preheat oven to 160°C/325G/Gas Mark 3.

Cut parchment paper to line a baking tray of 40cm X 30cm.

Pour the water into a small saucepan and bring to the boil. Remove from the heat add the sultanas and whiskey. Set aside to soak and drain when needed.

Place the fruit cake in a bowl and add the milk. Leave to soak for 20 minutes to have a spongy dough.

In a large bowl, rub together the flour, baking powder, dark brown sugar, treacle, ground ginger, spices, lemon zest and the butter.

Add to the flour mixture the drained sultanas. Then, add the egg and the cake and milk mixture.

Combine with a wooden spoon until smooth until the flour is fully incorporated in the mixture.

Divide the pastry in half and roll out one half to fit the base of the baking tin. Pour the fruit mixture evenly over this. Level the mixture with the back of a spoon or a spatula. Roll out the remaining pastry and lay onto the fruitcake mixture, prick the surface with a fork then brush with egg wash.

Bake for about 60 – 70 minutes until the pastry is cooked through. remove from heat and leave to cool. Cut in squares and sprinkle with icing sugar if desired.

**Sweet Pastry**

*It is a little of unconventional pastry method but you will be happy with the results! We use this pastry in our kitchen for the last few years and to make a nice sweet and crunchy pastries*.

75g (3 oz) confectioner’s sugar

125g (4 ½ oz) irish butter

1 medium egg beaten

250g (8 oz) all purpose flour

In a large bowl, with a wooden spoon or an electric mixer, beat together the butter and confectioner’s sugar until creamy, combine to it the egg. ( it will be a little split looking but don’t panic.)

On a work surface or a large bowl sieve the flour and make a well. Add the butter and egg mixture in the well and start to combine the flour with the mixture to form pastry dough. Shape in a rectangular shape and wrap in Clingfilm.

Allow to rest for at least 30 minutes.

Roll on a well floured surface, and when lined set in the fridge for 20 minutes before using as required in the recipe.

Store for 3 - 5 days, or freeze for 2 months.