

## Hearth Cakes

*You'll need:*

- ½ cup plain flour
- ½ cup currants
- Dessertspoon of sugar (If available)
- Butter

*Method:*

Take the first three ingredients and rub enough butter into the mixture to ensure that it's crumbly and sticks together.

Roll out the dough till it is as thick as your finger.

Cut it into rounds with a glass.

Fry each side in butter in a pan on a low fire till brown, or cook on a hot hearth stone and butter them while hot.