ALL SOULS' DAY · NOVEMBER 2

Soul cakes for All Souls' Day

Prep 20 min **Cook** 15 min **Total** 35 min **Makes** About 18 cakes **Level** Easy

ADULT SUPERVISION REQUIRED
Cooking is for children and grown-ups together. An adult should supervise at all times and handle the oven, stovetop, knives, and anything hot.

ALLERGY INFORMATION
Contains wheat (gluten), milk, and egg. Always read ingredient labels, since brands vary, and ask about food allergies before you cook or share.

INGREDIENTS

- ¾ cup (170 g) butter, softened
- ¾ cup (150 g) sugar
- 3 egg yolks
- 3½ cups (440 g) all-purpose flour
- 2 tsp mixed spice or pumpkin pie spice
- ½ cup (75 g) currants or raisins
- 3 to 4 tbsp milk

METHOD

1. Heat the oven to 375°F (190°C) and line two baking sheets with parchment paper.
2. Beat the butter and sugar together until soft and pale, then beat in the egg yolks one at a time.
3. Stir in the flour, spice, and currants. Add the milk a spoonful at a time until the dough holds together.
4. On a floured surface, roll the dough about ¼ inch (6 mm) thick and cut 3-inch (7–8 cm) circles. Re-roll the scraps.
5. Press a cross into the top of each cake with the back of a knife and set them on the baking sheets.
6. Bake 12 to 15 minutes, until just golden at the edges. Cool on a wire rack.

LITTLE HELPERS CAN (WITH A GROWN-UP)

- Measure the currants and spice
- Cut out the circles
- Press a cross into each cake
- Name someone to pray for as each cake goes on the tray

GOOD TO KNOW

- Store in an airtight tin for up to 5 days.
- For a traditional touch, use a mix of nutmeg, cinnamon, and allspice instead of mixed spice.

A BLESSING BEFORE WE EAT

Eternal rest grant unto them, O Lord, and let perpetual light shine upon them. May they rest in peace. Amen.