



“Little Rascals” (Buns)

Updated “turf buns,” muffin-like cakes, studded with fruit, infused with spices

2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
1/2 cup granulated sugar
2 or 2-1/2 teaspoons pumpkin pie spices
1/4 teaspoon coriander
1/2 cup (4 ounces) chilled butter, cut in small pieces
1/4 cup (each) red candied cherries, green candied cherries, chopped
1/4 cup candied pineapple, chopped
1/3 cup seedless currants 1/2 cup (4 fl. ounces) whole milk
1/2 cup (4 fl. ounces) whole milk
2 Tablespoons sour cream
1 teaspoon pure vanilla
1 egg
1-1/4 cups all-purpose flour
2 Tbsp. all-purpose flour as needed

Topping:

1 to 2 Tablespoons milk or unsweetened almond milk
About 10 Tablespoons sliced almonds or as desired,
10 candied red and 10 candied green cherries
Garnish: Confectioners' sugar as desired

Before Baking: Preheat oven to 375 degrees F., Place silicone nonstick baking mat or liner on cookie sheets

Mixing Dry Ingredients: In a mixing bowl, stir flour, baking powder, baking soda, salt, sugar, pumpkin pie spice, and coriander. Add butter; mix for about 2 minutes or resembles fine breadcrumbs. Stir in chopped candied fruit and currants.

Add Liquid Ingredients: In a medium sized bowl, lightly mix milk, sour cream, vanilla, and egg. Mix into dry ingredients to form a sticky dough. Slowly beat in remaining flour to form a slightly sticky but firm dough.

Form 20 Little Cakes: Form each cake using lightly floured hands.: For each cake: use about 1/4 cup dough, form into a ball; place on prepared cookie sheet; flatten ball into a 3-inch flat disc. Place about 6 to 8 cakes on each cookie sheet, leaving room between them for spreading.

Add the Topping: Brush the top of each cake with milk, sprinkle the top of each cake with about 1/2 Tablespoon sliced almonds and place 1 candied cherry in the center.

Bake Little Rascals: Bake in 375-degree F. oven for about 15 minutes or golden brown. Remove from oven; remove from cookie sheets to cooling rack. Cool until warm.

To Serve: If desired before serving, sprinkle with confectioners' sugar.
They are delightful served warm or at room temperature.
Yield: 20 Little Rascals

Cook's Note: For a lightly spiced flavor, use 2 teaspoons pumpkin pie spice or a sweet spice mix.

About the Recipe: These little muffin-like cakes can be served as savory as well as sweet treats. They are lightly spiced, filled with bits of candied and dried fruits, and topped with crunchy almonds, a candied cherry, and sprinkled of confectioners' sugar. They are delicious served warm and spread with butter. Enjoy them with a cup of Yorkshire tea or your favorite beverage.

The Rascal History:

The recipe goes back to the 15th century and is based on a Yorkshire "turf bun" so called because they were often baked on a griddle over a turf fire at the end of the cooking day.

An 1859, Charles Dicken's story identifies the fat rascal with the singing hinny of Northumberland. A fat rascal could also be baked as a turf cake, a buttery, flat cake baked in a covered pan among the ashes of a peat fire, and the terms *fat rascal* and *turf cake* are sometimes used interchangeably. A Yorkshire cookery book of 1973 had plain flour, baking powder, butter, and currants as the ingredients. A 1980 Yorkshire cookbook described fat rascals as a means of using leftover pastry, typically consisting of scraps of short crust pastry, sugared, sprinkled with currants, and rolled into thick flat cakes before baking. Fat rascals, whatever their composition, do not appear to have been widely known outside the Yorkshire region until the 1980s, although there are occasional mentions in other regions. For More Information See: https://en.wikipedia.org/wiki/Fat_rascls