

RATIONS REIMAGINED

EDEN CAMP
MODERN HISTORY MUSEUM

EAST YORKSHIRE SUGAR CAKES



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Pipe & Glass EAST YORKSHIRE SUGAR CAKES

*The name is deceptive as these are more
like shortbread biscuits than cakes.*

*The original recipe dates back 200 years and came to
light in late 2007, when it fell out of an old accounts
ledger in the archives department of Beverley Town
Council when it was moving to its new home.*

*I was contacted by the BBC to see what I thought of the
old recipe. I made a batch, but found the flavour very
strong for today's tastes, using as it did large quantities
of ground cloves and mace.*

*So I adapted the original recipe, and East Yorkshire
sugar cakes are now a signature item at Pipe and Glass.
The recipe is in my book On The Menu.*

I do hope you enjoy them.

James

INGREDIENTS:

250g Melted butter
125g Caster sugar
375g Plain flour
1 tsp Ground nutmeg
1 tsp Ground mixed spice

METHOD:

Mix all ingredients into a dough.
Shape into a thick sausage, and chill
for 30 minutes.
Slice into 1cm rounds and bake at
170°C for 10 minutes.
Cool on a wire rack.

