

# PERCY PINEAPPLES

Makes 8 portions

## PREP TIME

30 minutes

## SOAKING TIME

overnight

## COOKING TIME

30 minutes

## INGREDIENTS

150g plain flour  
150g self-raising flour  
5g baking powder  
130g unsalted butter  
1 lemon, zested  
1 orange, zested  
3g ground nutmeg  
100g dried pineapple  
60g dried cranberries  
140g sultanas  
0.25 fresh pineapple  
100g honey  
50g dark brown sugar  
1 egg  
50g buttermilk  
1 fruit teabag

## METHOD

1. Steep the teabag in a bowl of boiling water and add 50g honey and all the dried fruits – leave to soak overnight.
2. Heat the oven to 160 °C.
3. Trim and cut the pineapple into chunks and toss with the remaining honey and brown sugar – roast for 10-15 minutes, make sure they do not burn.
4. Take the pineapple out of the oven and allow to cool – reserve the juice for glazing later. Leave the oven at 160 °C.
5. Rub butter into flour until a crumb.
6. Drain the soaked fruits and add with the citrus zests to the mix.
7. Whisk the buttermilk and egg together and add to the dry mix.
8. On a floured table roll out and shape into 8 circles.
9. Press pieces of roasted pineapple into the centre of each circle.
10. Place on a greased baking sheet and bake for 10 minutes.
11. Remove from the oven and brush with the reserved pineapple juice – return to oven and bake for 5 minutes by which time they should be golden.

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Pineapples have a long history with The Alnwick Garden. Not only are they a universal symbol of hospitality but back in the 18th century The Alnwick Garden was one of the first to produce this exotic fruit In England.

In 1825 the 3rd Duke of Northumberland proudly took six beautiful specimens to Paris, to the coronation of the French King, Charles X. To honour this association, we have created the Percy Pineapple, a delicious plump teatime bake bursting with pineapple, cranberries and sultanas.

THE  
BAKERY

BY

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