Currant Bread

This 18th Century recipe has many regional variations, but the basic concept is functional throughout the UK. This is a special occasion bread and the spice content would vary depending upon cost and availability.

340g Strong White Flour
1 sachet dried yeast
140ml milk
60g butter
30g soft brown sugar
1 egg
120g currants soaked in ale or cider
1 teaspoon of salt (or less)
2 level teaspoons powdered spices – cinnamon; mace; allspice; nutmeg; cloves:

Soften the butter and warm the milk to about 30°C. Add the yeast and soft butter to the warm milk and beat in an egg. Leave until the mix is frothy.





Add the salt, sugar and spices to the flour and mix well. Add the milk and yeast mix to form a stiff dough. Mix the currents into the dough evenly and leave to prove for about an hour and a half.

Kneed and form into a round loaf on a baking tray. Prove for 30 minutes and then bake at 220°C for 15 minutes, then 190°C for a further 15 minutes. Glaze with milk and sugar solution whilst warm.




This bread is especially good with cheese or cold meats.

Historical Bread Recipe