

Drippers

Ingredients

For the bread dough

- 500g (1 lb) strong white bread flour
- 1 teaspoon salt
- 15g (½ oz) butter
- 7g easy blend yeast
- 300ml (½ pint) lukewarm water

For the filling

- 140g (6 oz) white vegetable fat
- 140g (6 oz) butter
- 140g (6 oz) light brown sugar

For the tin

- 40g (1¼ ozs) butter
- 35gms light brown sugar



For the glaze

- 20gms granulated sugar
- 20ml water

Method

1. First of all, make the bread dough. Put the flour and salt into a large bowl and rub in the butter. Mix in the yeast then add the water, mixing well to bring it all together. Knead for about 10 minutes until smooth and stretchy. Put the dough back in the bowl and cover with oiled cling film or a damp tea towel then leave in a warm place to double in size.
2. When the dough is ready, knock the air out and knead gently to bring the dough back into a ball. Now, roll out the dough into a largish rectangle...easier said than done with the stretchy dough but it does go eventually!
3. Using 1/3rd of the butter and white fat, dot these over the dough before sprinkling on 1/3rd of the sugar pressing them into the dough a little to stop them falling off during the next stage.
4. OK, now we're ready to fold the dough. Fold one end into the middle then fold the other end over the top of the first. Repeat twice more.
5. Butter a 30cm x 23cm roasting tin with the butter and sprinkle over the sugar – this gives you a lovely toffee base to the drifter
6. Roll out the dough to the size of the tin, place it carefully in the tin, pressing it to fill the tin and cover before leaving it until well risen.
7. Bake at gas 6, 200°C (Fan 180°C) for about 30 minutes until a lovely golden colour. Just before the cake is ready, make the glaze.
8. Put the sugar and water into a small pan and simmer for a couple of minutes before brushing over the cake as soon as it has cooked and comes out of the oven.
9. Cut the cake into 8 or 12 slices (depending on how greedy you are feeling!) and leave the drifter in the tin for 1 or 2 minutes – no more otherwise the toffee base starts to set and then it can be quite difficult to get the slices out! If you do leave it too long pop the tin back in the oven for 3 or 4 minutes to soften the toffee and it will be easy to get your cake free!

COMMENT

If you want to you can also add 200gms of dried fruit (sultanas, currents etc. – see picture) with the vegetable fat and butter. Not traditional in Cheltenham but some people like it.