

coffee, pecan & Raisin Whirls

Makes about 9 whirls

Ingredients

250g bought puff pastry
60g Fairtrade raisins
finely grated zest and juice of 1 Fairtrade orange
60g unrefined (golden) Fairtrade sugar
½ teaspoon ground Fairtrade cinnamon
40g pecans
15g melted butter
1 egg, beaten
1 tablespoon warmed runny Fairtrade honey

For the Icing










75g icing sugar
1 teaspoon instant Fairtrade coffee granules, dissolved in 1 tablespoon boiling water
(or use 1 tablespoon made-up strong Fairtrade espresso coffee)



Tip:

To save on soaking time, put raisins and orange juice in a bowl and microwave on high for 1 minute then stand for 10 minutes.

Method for the chocolate cake

-  First put raisins in a bowl with the orange juice and leave to soak for 1 hour.
-  Preheat oven to 220°C/425°F/gas mark 7.
-  Roll out the puff pastry to a square, measuring about 24cm. Brush with melted butter, leaving a 2cm gap down 2 parallel edges.
-  Mix sugar well with the cinnamon and orange zest. Break pecans into pieces about the same size as the raisins and mix into the sugar.
-  Drain the raisins and add to the sugar mixture.
-  Spread onto pastry, avoiding the gap along the 2 edges. Brush the gaps with beaten egg. Starting with one of these edges, roll up tightly like a swiss roll. Seal the edge as tightly as possible, using more beaten egg. With a sharp knife, slice the roll into 2cm wide rounds.
-  Place on a baking tray and brush top and sides with more beaten egg. Bake for 25-30 minutes until golden brown.
-  Brush tops with warmed honey straight from the oven. Transfer to a wire rack to cool.
-  Make up icing by beating the coffee into the icing sugar until smooth. When pastries are cool, drizzle with icing.