

## Pitcaithly Bannocks

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1 lb (450g) butter  
half lb (225g) castor sugar  
2 lbs (900g) flour  
4 oz finely chopped orange [peel](#)  
4 oz chopped blanched almonds

Preheat oven to : (160°C), (325°F), Gas Mark 3

- 1) Sieve flour into a bowl
- 2) Lightly flour a pastry board, knead butter and sugar together
- 3) Gradually work in flour, orange peel and almonds
- 4) Knead until smooth
- 5) Wrap in grease proof paper and leave to stand overnight
- 6) Re-knead the dough, divide into 2 pieces, roll out into a round
- 7) Pinch round edges with finger and thumbs
- 8) Bake on a [cake](#) tray in the oven for 40 minutes
- 9) Cool on a wire tray