



Fifteenth Annual International Festival—Virtual Edition
St. Cuthbert Church
Trinidad & Tobago
Betty Reid



Currant Roll

- 1 sheet puff pastry, thawed
- 1 tablespoon softened butter
- 1 teaspoon ground cinnamon
- ¼ cup brown sugar
- 1 cup dried currants
- 1 egg, beaten

Roll pastry to approximately a 16 X 10 rectangle. Brush the surface slightly with the softened butter and sprinkle evenly with cinnamon, sugar, and currants. Roll up lengthways into a long roll. Place the roll on a baking tray with the cut side down. Secure edges by tucking under. Prick the top of the roll with a fork. Bake at 400° for about 20 minutes.

Remove from oven and brush with more beaten egg and dredge with a little sugar. Return to oven and bake for about 5 to 10 minutes more until crisp and golden brown. Cool and cut in desired size.

Long Time Coconut Drops

- 1 cup flour
- 1 teaspoon baking powder
- 2 teaspoons ground cinnamon
- 2 ounces butter
- ½ cup sugar
- 1 egg
- 2 cups grated fresh coconut
- 2 teaspoons vanilla
- ½ teaspoon grated lemon rind

Stir together flour, baking powder, and cinnamon. Cream butter and sugar in a separate bowl; blend in egg. Add dry ingredients to creamed mixture. Stir in coconut, vanilla, and rind. Batter should be stiff.

Drop on greased cookie sheet in heaps roughly the size of an egg. Bake at 400° until lightly browned, about 20 minutes.