

166 mouth-watering recipes for every occasion

CAKE & BAKE

COLLECTION

INSIDE!
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breads, cupcakes
and more



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Welcome...



to The Cake & Bake Collection. We've sourced more than 160 recipes for budding bakers and seasoned cooks alike, from breathtaking cakes and sweet cupcakes to intricate canapés. These, combined with our easy-to-follow tutorials mean even amateur bakers can obtain professional results.

Whether you're celebrating in style, or getting cosy for a night on the sofa, the next 161 pages hold recipes for every occasion. Turn to page 5 for show-stopping cakes to impress friends and

family, cook up a meal they'll never forget with our tasty savoury selection, or head to page 105 to fill your home with the warming scent of freshly baked bread.

Of course we couldn't leave you without some seasonal favourites as well. We've hand-picked a selection of delightful recipes to showcase your creativity. Page 144 features an exquisite Easter gingerbread house, that is sure to go down a treat with kids. Perfect for school holidays, they can get involved from start to finish; cutting out gingerbread shapes, measuring the house components, and decorating the finished product with an assortment of sweets as well as chocolate bunnies. We've also lined up a delectable array of Christmas bakes including a new take on the traditional Christmas pudding and a Yuletide cheesecake for those who prefer a lighter finish to their festive fare.

If you're new to the world of baking, then page 160 is the perfect place to start. The Baking Technique pages offer essential advice and invaluable tips to ensure your baking journey is as smooth as possible.

So dust off your rolling pin, turn up the oven and dive into this tantalising collection of sweet and savoury bakes.

Natasha

Natasha Lovell-Smith, Editor, *Great British Food* magazine



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“The next 161 pages hold recipes for every occasion”



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Cakes

The perfect cake is closer than you think. From the grandeur of celebration cakes to the simple and comforting nature of the classic Victoria sponge, there's a recipe and size to suit every occasion



STRAWBERRY GATEAUX

Serves: 8-10

Ready in: 5 hrs

For the cake:

150g Total Greek Yoghurt

3 medium eggs

185g self-raising flour

1 tsp baking powder

150g caster sugar

1½ tsp vanilla extract

For the filling and topping:

450g Total Greek Yoghurt

1 tbsp icing sugar

150g strawberry conserve

350g strawberries, a large handful quartered,
the rest thinly sliced

1 Heat the oven to 180C/350F/Gas 4. Fully line an 18cm loose bottomed cake tin with non-stick baking paper.

2 In a large bowl, whisk together all of the cake ingredients until smooth. Pour into the cake tin and smooth the surface.

3 Bake for 35-40 minutes until pale golden and just springy to the touch. Set aside in the tin for 10 minutes, then remove and allow to cool completely.

4 To make the topping, mix five heaped

tablespoons of the yoghurt with the icing sugar and set aside.

5 Mix the remainder of the yoghurt briefly with the conserve.

6 Using a sharp knife, cut the cake horizontally into three. Place the bottom half on a serving plate and top with half the sliced strawberries. Spoon over half of the strawberry yoghurt and spread. Top with the middle cake layer and repeat the layering with the remaining sliced strawberries and yoghurt. Add the final cake layer, spread with the yoghurt and icing sugar mixture.

7 Chill for at least four hours or overnight. Top with reserved strawberries and serve.



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CHOCOLATE FUDGE CAKE

Serves: 12

Ready in: 40 mins

For the cake:

175g self-raising flour

50g cocoa powder

1 tsp baking powder

175g light soft brown sugar

250g tub The Lake District Dairy Co. Quark

75ml sunflower oil

2 large free-range eggs

For the icing:

150g soft butter

300g icing sugar

50g cocoa powder

1 Preheat the oven to 180C/350F/Gas 4. Grease and base line two 20cm shallow cake tins with baking parchment.

2 Sift the flour, cocoa and baking powder into a large bowl and stir in the sugar. Add the quark, sunflower oil and eggs, then use an electric whisk to beat all the ingredients together for about a minute until they are smooth and fluffy.

3 Divide the mixture between the two cake tins and bake on the same shelf in the middle of the oven for 25-30 minutes or until risen and firm to the touch – when lightly touched in the centre the cake should bounce back.

4 Meanwhile, make the icing. Melt the butter over a low heat, stir in the cocoa and cook gently for one minute. Sift the icing sugar into a large bowl, pour in the cocoa mixture and

beat together with an electric whisk until smooth and glossy. Leave to cool for 30 minutes. It will thicken as it cools.

5 Leave the cakes to cool in the tins for five minutes. Then loosen around the edges of each tin with a palette knife, remove the cake from their tins and transfer to a wire rack for cooling.

6 When the icing is cold, beat well, and spread two thirds over the top of both cakes. Now place one cake on top of the other. Spread the remaining icing over the sides of the cake. Transfer the cake to a serving plate, and enjoy.

COOK'S TIP

This cake will keep well in an airtight container for up to a week, if it lasts that long!

CHOCOLATE GATEAU

Serves: 12

Ready in: 1 hr 10 mins

For the cake:

150g Total 2% Greek Yoghurt
 3 medium eggs
 150g self-raising flour, sifted
 35g cocoa, sifted
 1¼ tsp baking powder
 150g caster sugar
 1½ tsp vanilla extract

For the filling:

400g Total 2% Greek Yoghurt
 75g 70% cocoa solids chocolate,
 plus 25g, to decorate
 1½ tbsp agave syrup
 350g mixed berries, thawed
 if frozen

1 Heat the oven to
 180C/350F /Gas 4 and

fully line a 18cm loose-bottomed cake tin with non-stick baking paper.

2 In a large bowl, whisk together all of the cake ingredients until smooth, then pour into a cake tin. Bake for 35-40 minutes until springy to the touch. Set aside in the tin for 10 minutes, then remove and allow to cool completely. Once cooled, slice the cake horizontally into three.

3 Next, put 75g of the chocolate into a food bag with agave syrup and 1½ tablespoons of water. Then, sit the bag in a bowl of hot water for a few minutes until melted. Mix everything together by squeezing the bag, then let the contents cool to

room temperature. Snip off a corner of the bag and pour the chocolate into the yoghurt, use a spoon to create a marbled effect.

4 Reserve 2 tablespoons of the yoghurt mixture, then spread half of the remainder on the bottom layer of the cake and place on a plate. Scatter 150g berries onto the cake's base layer and set aside approximately 50g berries for the top.

5 Spread the middle layer of the cake with the remaining half of the yoghurt, then place on top of the base layer.

Scatter with the remaining 150g berries and top with the third layer of cake.

6 Add the reserved yoghurt to the top and scatter with the reserved berries. Cut the remaining chocolate into shards with a sharp knife or shave into curls with a vegetable peeler and sprinkle over the top.





This pretty cake is ideal for a summer celebration, but equally the vibrant pink of the raspberries makes it the perfect addition to the festive dining table

CELEBRATION CAKE

Serves: 12

Ready in: 1 hr 10 mins

For the cake:

200g butter, softened

200g caster sugar

4 eggs

140g plain flour

60g cocoa powder

Pinch of salt

2 tsp baking powder

400g Elizabeth Shaw Flutes, any flavour

For the buttercream:

250g butter, softened

500g icing sugar

100g Elizabeth Shaw Cocoa Crunch Bar, melted and slightly cooled

For the decoration:

Strawberries or Raspberries

1 Preheat the oven to 180C/350F/Gas 4. Line a 20cm cake tin with baking paper and brush with a little vegetable oil.

2 Cream together the butter and sugar in a large bowl until pale. Then stir in two eggs with half of the flour and mix well. Add the rest of the eggs and flour along with the cocoa powder, salt and baking powder and beat for a minute or two until mixed well. Pour the mixture into the prepared tin and bake in the oven for about 30–40 minutes, or until a skewer inserted into the middle comes out clean. Once cooked, leave to cool in the tin.

3 Meanwhile, make the buttercream: put the butter and icing sugar in a bowl and whisk together until the mixture goes fluffy. Add the cooled, melted cocoa crunch bar and whisk for a further two minutes.

4 Once the cake is completely cool, remove it from the tin and carefully cut the top flat with a large serrated knife.

5 Turn the cake upside down onto a cake board so that the bottom now becomes a nice flat top. Split the cake horizontally and sandwich the top and bottom together with a 1cm layer of buttercream.

6 Spread half of the remaining buttercream all over the top and sides of the cake, making it as smooth as possible. Put it in the fridge to set before doing another layer - this makes it much easier to get neat squared off edges.

7 Gently push the flutes vertically onto the sides of the cake, positioning them as straight as possible and making sure that they touch the bottom.

8 You can then scatter fresh raspberries or strawberries over the top of the cake, and tie a ruby red ribbon around the bottom for the finishing touch.



HEDGEHOG CAKE

Serves: 8

Ready in: 1 hr 10 mins

For the cake:

100g self-raising flour, sifted with 1 tsp of baking powder
100g caster sugar
100g soft margarine
2 medium eggs

For the icing and decoration:

28 Elizabeth Shaw Chocolate Crisps
1 tbsp boiling water
100g butter, softened
175g icing sugar, sifted
½ glacé cherry
2 currants

1 Pre-heat oven to 160C/325F/Gas 3 then grease and base-line a 1.1 litre pudding basin.

2 To make the cake, place all the ingredients in a mixing bowl and beat for 2-3 minutes using a wooden spoon. Spoon the mixture into the prepared basin and smooth over the top. Bake in the centre of the pre-heated oven for 50 minutes or until well risen and springy to the touch. Cool slightly before turning out onto a wire rack. Leave until cold.

3 For the icing, cream together the butter and the icing sugar until light and fluffy. Roughly chop five chocolate crisps, place in a small bowl and add the boiling water, stirring well to ensure everything is melted. Mix the melted chocolate into your icing sugar mixture.

4 Cut a thin slice along opposite sides of the upturned cake before transferring to a plate or

cake board. Trim and shape the slices to form a pointed face at one end of the curved sides of the cake. Use a little chocolate icing to sandwich the pieces to form a hedgehog shape and use the rest of the icing to cover the cake and form your hedgehog.

5 Before unwrapping the remaining chocolate crisps, briefly warm a few at a time between the palms of your hands, then unwrap and cut each one in half. Push the cut edge of each chocolate well into the chocolate icing, carefully arranging them all over the body of the hedgehog.

6 Use a fork to mark out the face, then place half a cherry on the end for the nose and two currants for the eyes.

PEACH & PASSION FRUIT CAKE

Serves: 10-12

Ready in: 45 mins

For the cake:

300g caster sugar
3 medium eggs, beaten
300ml sunflower oil
200g banana, mashed
227g tinned peach slices, roughly chopped
1 tsp ground cinnamon
300g plain flour
1 tsp bicarbonate of soda
100g walnuts, chopped
3 tbsp Rachel's fat free peach and passion fruit yoghurt

For the icing:

200g cream cheese
250g icing sugar

100g Rachel's fat free peach and passion fruit yoghurt

For the syrup:

2 passion fruits
150g caster sugar

- 1 Pre-heat the oven to 170C/325F/Gas 5, and line and grease three 20cm cake tins.
- 2 Place the sugar, eggs, oil, banana and peaches in a bowl and whisk with an electric mixer.
- 3 Add the cinnamon, flour, bicarbonate of soda slowly and mix until all the ingredients are combined. Then add the walnuts followed by the yoghurt.
- 4 Pour the mixture evenly into the prepared tins and bake in the pre-heated oven for 20-25 minutes, until springy to touch – or test with a skewer, if it comes out clean the cakes are done. Once cooked, turn the sponges out onto a wire rack to cool.

5 To prepare the icing, put the cream cheese in a bowl and beat until smooth, ideally with an electric mixer, then add the icing sugar and beat again. When the mixture is completely smooth, stir in the yoghurt.

6 When the cakes have cooled, spread half of the icing onto two of the cakes to make the bottom layers and finally sandwich the third cake on top.

7 Chill the cakes and then you can get started on making the syrup. Cut each passion fruit in half and scoop out the flesh and seeds, making sure you catch all the juice. In a small saucepan heat the passion fruit pulp with the sugar and allow the mixture to come to a rolling boil. Allow to cool slightly; the syrup should thicken as it cools. Take the cake from the refrigerator and pour over the syrup allowing it to drizzle down the sides of the cake.



GLUTEN
FREE

GLUTEN FREE CHOCOLATE CAKE WITH STRAWBERRIES & RASPBERRIES

Serves: 8-10

Ready in: 1 hr 25 mins

250g unsalted butter diced
 250g dark chocolate broken into pieces
 5 medium eggs, separated
 250g golden caster sugar
 200ml crème fraîche
 ½ punnet Sweet Eve strawberries, hulled and chopped
 Handful of Berry Jewel raspberries
 Sprig of mint
 Icing sugar, to decorate

1 Preheat the oven to 180C/350F/Gas 4 and line a deep, 20cm loose-bottom cake tin.

2 Melt the butter and chocolate in a bowl set over a pan containing simmering water, stirring occasionally.

3 While the chocolate is melting, whisk the egg yolks with half the sugar in a large bowl, until pale, thickened and doubled in volume.

4 In a separate bowl, whisk the egg whites with a clean whisk until stiff, then gradually beat in the remaining sugar, 1 tablespoon at a time, whisking after each addition. By the end you should have a stiff, glossy mix.

5 Fold the melted chocolate into the egg yolk and sugar mixture, followed by the egg white mix in batches.

6 Pour the chocolate batter into the prepared tin and bake for 60-75 minutes or until a skewer inserted at the centre comes out with just a few moist crumbs clinging to it. Leave the cake to cool in the tin. It will sink in the middle, but this is completely normal.

7 Once the cake has cooled, remove from the tin and then spoon the crème fraîche in to fill the sunken centre of the cake. Finally pile on the strawberries, raspberries and a few mint leaves, then dust over with a little icing sugar to finish.

COOK'S TIP

If you think the cake is getting too dark but isn't yet cooked in the centre, cover the top with a double sheet of foil.



BRAMLEY APPLE, HONEY & WHISKY DRIZZLE CAKE

Serves: 12

Ready in: 1 hr 15 mins

For the cake:

2 large Bramley apples
2 tbsp clear honey
100g light brown sugar
150g butter
100ml thick double cream
200g self-raising flour
100ml plain flour
1 tsp baking powder
2 medium eggs, beaten

For the drizzle:

3 tbsp clear honey
1 tbsp whisky

- 1 Preheat the oven to 180C/350F/Gas 4. Grease and base line a 900g loaf tin.
- 2 Place the honey, sugar and butter in a small pan and gently heat, stirring until the butter has melted. Remove from the heat, stir in the cream and cool for 5 minutes.
- 3 Quarter, peel and core the apples and then thinly slice. Sift the flours and baking powder into a large bowl, add the honey mixture and eggs and beat well for 1 minute.

4 Spoon half the mixture into the loaf tin, then scatter over two thirds of the apple slices, top with the rest of the cake mix then level the surface. Arrange the last apple slices in a line down the centre of the cake. Bake for 60-65 minutes until a skewer inserted in the centre comes out clean.

5 Remove the cake from the oven and place on a wire rack to cool for 5 minutes, before removing from the tin.

6 Warm the honey and whisky together in a saucepan and then drizzle over the cake. Leave until cold then serve.

CHOCOLATE & BEETROOT CAKE

Serves: 8-10**Ready in:** 1 hr plus setting time**For the cake:**

250g beetroot, cooked and peeled
 200g 70% dark chocolate
 4 tbsp espresso coffee, hot
 200g butter
 110g plain flour
 25g ground almonds
 1 tsp baking powder
 3 tbsp cocoa powder
 5 eggs, separated
 190g golden caster sugar
 80g Rachel's Low Fat Vanilla Yogurt

For the chocolate ganache:

200g 70% dark chocolate
 285ml double cream

1 Preheat the oven to 190C/350F/Gas 4. Grease and line a 20cm round loose bottom or spring form tin and line with a disc of greaseproof paper.

2 Blend the beetroot in a food processor until you achieve a rough purée.

3 Carefully melt the chocolate in with the coffee in a bowl suspended over a pan of boiling water. Add the butter to the bowl and allow it to soften slightly, then remove from the heat and allow to cool.

4 Sift the flour into the chocolate and butter mixture, before adding the ground almonds, baking powder and cocoa powder. Mix well.

5 Separate the eggs, then whisk the egg yolks in a bowl until pale and creamy. In another bowl, whisk the egg whites until soft peaks are formed and then stir in the sugar.

6 Combine the beetroot purée with the beaten egg yolks, before adding the chocolate mixture into the bowl. Fold gently, then stir in the yoghurt.

7 Add the egg white and sugar mix and gently fold in until all the ingredients are fully combined to form your cake mixture.

8 Pour the cake mixture into the prepared tin and bake for 40 minutes. Allow the cake to completely cool in the tin and then transfer to a wire cooling rack.

9 To make the chocolate ganache, break the chocolate chunks into a bowl. Gently heat the cream until just boiling, remove from the heat and then pour the hot cream over the chocolate pieces. Continue to stir until the chocolate is entirely melted.

10 Pour the chocolate ganache over the cake and allow to flow across the top and down the sides. Use a palette knife to help achieve a smooth, even texture.

11 Allow to set, leaving overnight for best results.

EMERGENCY CAKE JAR

Makes: 3**Ready in:** 1 hr**For the cake:**

150g self-raising flour
 150g butter
 150g caster sugar
 3 eggs

For the icing and décor:

100g butter
 200g icing sugar
 Jam
 Raspberries
 3 jam jars or similar

1 Preheat oven to 180C/350F/Gas 4.

2 Put the first 4 ingredients into a food mixer or food processor and mix until you have a smooth cake batter.

3 Spoon into a greased and base lined 33x20cm tin and bake for 30 minutes until golden and the cake springs back when pressed lightly with your finger. Cool in the tin

for 5 minutes then turn out onto a wire rack and allow to cool completely.

4 Beat the butter and icing sugar together until you have a light and full buttercream.

5 Using a 5cm biscuit cutter, stamp out nine rounds of cake and carefully ease one round into the bottom of each jar.

6 Using a spoon or piping bag, top each round of cake with some jam and then some buttercream. Repeat and place the final layer of cake on top.

7 Dust with icing sugar, and decorate with fresh raspberries.

- To make a chocolate version replace 2 tablespoons of flour with 2 tablespoons of cocoa powder, and add a tablespoon of cocoa powder to the icing sugar to make the buttercream.

- For a lemon version, add the finely grated zest of a lemon to the cake mixture and use lemon curd instead of jam.

COOK'S TIP

A thoughtful gift when presented in a pretty jar with a shiny spoon and handmade label.





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BLUEBERRY & LAVENDER CAKE

Serves: 12
Ready in: 2 hrs

For the cake:

175g unsalted butter, room temperature
175g caster sugar
3 eggs
1 tsp vanilla extract
225g self-raising flour, sieved
150g Rachel's Greek Style Low Fat Natural Yogurt
150g fresh blueberries

For the lavender syrup:

60g caster sugar
40ml water
3 sprigs of fresh lavender including flowers

For the lavender & blueberry icing:

250g unsalted butter, room temperature
750g icing sugar, sieved

75g Rachel's Fat free Blueberry Yogurt
Drop of milk
10g violet food colouring

For Decoration:

Fresh lavender or lavender sugar

- 1 Grease three 15cm round loose bottom cake tins and line with parchment paper and preheat the oven to 170C/325F/Gas 3.
- 2 Cream together the butter and caster sugar until pale and fluffy. Add the eggs one at a time and continue to whisk after each addition.
- 3 Then, add the vanilla extract followed by the flour. Finally, fold in the yoghurt and blueberries ensuring an even distribution.
- 4 Divide the mixture between the cake tins and bake until risen, golden brown and springy to touch. Insert a cake tester into the centre of each sponge and if it comes out clean it is cooked.
- 5 Transfer the cakes to a wire cooling rack to cool completely before removing from the tins.

6 To make the lavender syrup, take a small pan and add all the ingredients, simmer on high heat for 5 minutes. Then remove from the heat and allow to cool.

7 To make the lavender and blueberry icing, beat together the butter with the icing sugar until a paste is formed. Add the yoghurt and mix in. If the icing paste seems stiff, stir in a drop of milk. Add the food colouring and continue to beat on high speed ensuring all the colour is incorporated and the mixture is not streaky.

8 To assemble, take each cake, remove the parchment paper and place onto the serving plate, drizzle with 1 tablespoon of lavender syrup, allow to soak into the cake then spread a quarter of the icing onto the cake, spreading it to the edges, using a palette knife.

9 Repeat this process with the second and third cake, layering with syrup and then icing. Then, with the remaining icing, ice the top and sides of the cake and spread smoothly.

10 Decorate with fresh lavender sprigs or with lavender sugar.

BETROOT & VANILLA CUP CAKES WITH ROSE BUTTER ICING

Makes: 12

Ready in: 1 hr 10 mins

For the cake:

175g caster sugar
175g unsalted butter
3 large eggs, separated
175g self-raising flour
175g plain cooked beetroot, drained and puréed
1 tbs vanilla extract

For the icing:

300g icing sugar
150g unsalted butter, slightly softened
A few drops rose flower water, to taste
A few drops beetroot juice, to colour

For the crystallized rose petals:

3 organic pink roses, separated into petals
1 egg white
Caster sugar, a sprinkling

1 Make the crystallized rose petals the day before you want to serve the cupcakes. They will keep in an airtight box for a few weeks. Lay out a piece of silicon-coated baking paper on a tray. Pick through the petals and choose the 12 loveliest looking ones and lay them on the tray. Brush gently with egg white and

sprinkle all over with caster sugar. Allow to dry in a warm place for 8 hours before using.

2 When you are ready to make the cupcakes, preheat the oven to 180C/350F/Gas 4.

3 Blend together the sugar and butter until light and creamy. Add the egg yolks, flour, puréed beetroot and vanilla and beat until it is smooth.

4 In a clean bowl, whisk the egg whites until fairly stiff. Take a large spoon of egg white and beat into the cupcake mixture to loosen it a little. Then, using a large metal spoon, fold the remaining egg whites gently through the mix taking care not to over beat.

5 Spoon the mixture into 12 cupcake cases and bake in the oven for around 20 minutes, or until the cakes are firm to the touch. Remove and cool on a wire rack.

6 To make the icing, beat the icing sugar and butter together, either in a food mixer or by hand with a wooden spoon. Add a few drops of rose flower water to taste, and a few drops of beetroot juice to colour the icing.

7 Spread generously or pipe over the cooled cupcakes and top each with a rose petal.



The further adventures of CAKE BOY

Eric Lanlard prepares to take things outside al fresco style...

It was taking a lazy stroll one afternoon that got me thinking about the simple pleasures in life: a walk along the beach, the smell of freshly cut grass, and watching the morning sunrise. The truth is that most of us love being outdoors and value our surroundings, so summer is the ideal time to eat al fresco. When I'm entertaining outside, I lock the crystal glasses well away and keep things low-key for a relaxed atmosphere, with mismatched glasses and tableware. Luckily, my friends know not to expect a posh sit-down dinner and the secret is the uncomplicated French-style of cooking – you can still blow them away with some simple, quality dishes. If the weather's good, everything about al fresco dining makes sense. Whether you're in good company or kicking back by yourself, it's quite simply a novelty that doesn't wear off.

BERRY GOOD

As a foodie, seasonal produce inspires most of my mealtimes – with the bonus that it's usually cheaper. It may come as a surprise, but what really excites my tastebuds are locally sourced berries. Strawberries and raspberries are great summer flavours and I take full advantage when they're available locally. Ten times out of ten I notice the difference. I joke that it's because the garden strawberry was first bred in Brittany, where I'm from, it must be something in the water! During the summer months, fresh salads are easy to prepare and go down well with hungry mouths. A big rocket salad with finely cut rare roast beef, a horseradish dressing and crème fraîche works wonderfully with roasted pine kernels. Or if you have a taste for seafood like myself, try salads with lots of prawns and grilled squid. Dare I say, it looks like cold paella.

SET THE SCENE

Although I can't be trusted to nurture a garden, I prize my patio and entertain outside whenever possible, even if only for pre-dinner drinks before the chill sets in. Typically, I'll invite a few friends over and fix-up some sharing plates for the table to be passed and shared, with a big sharing main course. At home I like to keep it simple and rustic, but always try to set a special atmosphere for the evening. Small touches go a long way, and when I visit Paris I return with French lounge music from boutique hotels. Soft music and lit candles are the best way to see the twilight in. Recently I made ice cubes with pomegranates frozen inside for champagne cocktails and it looked like a little jewel inside the glass! From my new book *Chocolat*, the white chocolate and passionfruit cheesecake is the perfect crowdpleaser. It's a surprising combination but is nice and fresh with a taste of something sweet too. When the sun's shining, I think everyone feels like a taste of something naughty...



**WHITE CHOCOLATE & PASSION
FRUIT CHEESECAKE**

Prepare: 30 minutes, plus cooling and chilling overnight

Cook: 1 hour 5 minutes to 1 hour 15 minutes

50g (2oz) unsalted butter, melted, plus extra for greasing
100g (3½oz) digestive biscuits, crushed
125g (4oz) white chocolate, chopped
125ml (4fl oz) single cream
225g (7½oz) cream cheese, softened
225g (7½oz) mascarpone cheese
4 tbsp golden caster sugar

2 tsp vanilla extract
3 eggs, separated
125ml (4fl oz) passion fruit pulp, sieved to remove pips passion fruit and berries, to decorate.

1 Preheat the oven to 180°C (fan 160°C)/350°F/gas mark 4. Grease a 20cm (8in) diameter springform cake tin. Put the crushed biscuits and melted butter into a bowl and mix well. Tip the mixture into the prepared tin and press down with the back of a spoon. Bake in the oven for 10 minutes, or until golden. Leave to cool. Reduce the oven temperature to 150°C (fan 130°C)/300°F/gas mark 2.

2 Put the chocolate into a heatproof bowl. Put the cream into a small saucepan and heat, then pour on to the chocolate and stir until smooth. Put to one side. In a separate bowl, beat the cream cheese and mascarpone together until smooth. Add the sugar, vanilla and egg yolks. Stir in the white chocolate mixture and passion fruit pulp.

3 In a large, clean, dry bowl, whisk the egg whites to soft peaks. Fold a large spoonful of the egg whites into the batter very vigorously, then gently fold in the remaining whites until smooth. Spoon the mixture on to the cooled base and bake for 50 to 60 minutes, or until set but with a slight wobble in the centre. Turn off the oven and leave the cheesecake to cool inside for two hours, with the door ajar. Chill in the refrigerator overnight. Remove from the tin and decorate with fresh passion fruit and berries.



Eric's latest title *Chocolat* (£18.99, Mitchell Beazley) is his fifth book of tantalising recipes. It's all in the name, with tried-and-tested chocolate-based recipes. His previous book *Tart it Up!* (£18.99 Mitchell Beazley) shares delicious recipes for sweet and savoury pastry dishes which he's collected over the years.

SPICED PEAR & APRICOT JAM FRANGIPANE CAKE

Serves: 8-10

Ready in: 45 mins

For the syrup:

5 juniper berries, bruised with the back of a knife

3-4 Blush pears, peeled cored and sliced

5 cloves

1 tsp ground cinnamon

4 tbsp Streamline apricot jam

For the cake:

150g unsalted butter

150g caster sugar

3 medium eggs

100g self-raising flour

100g ground almonds

1 tsp baking powder

Crème fraîche, to serve

1 Heat the oven to 180C/360F/Gas 4 and grease the bottom of a nine inch spring form tin and line with greaseproof paper.

2 In a pan, heat the juniper, cinnamon and cloves with the apricot jam. Then add the pear slices and cook gently for five minutes until soft. Set aside to cool.

3 Whisk together the butter and sugar until light and fluffy, then mix in the eggs one at a time. Next, use a large metal spoon to fold in the almonds, flour and baking powder.

4 Pick the pear slices out the pan and arrange them in the bottom of the tin along with two tablespoons of the juices they were cooking in. Then pour over the cake batter and bake in the oven for 30-35 minutes until cooked through and the cake springs back when you touch the top.

5 Take out of the oven and cool for 15 minutes, then turn out onto a serving plate and peel off the greaseproof paper. Reheat the remaining pear juices and drizzle over. Serve warm or cold with a dollop of crème fraîche.



RECIPE COURTESY OF WWW.STREAMLINEFOODS.CO.UK

WHITE CHOCOLATE & STRAWBERRY CUPCAKES

Makes: 12

Ready in: 45 mins

For the cupcakes:

100g white chocolate
100g strawberries
150g self-raising flour
150g Stork (tub packet)
150g caster sugar
3 medium eggs
2-3 tbsp strawberry jam

For the topping:

150ml double cream
1-2 tbsp icing sugar
12 small strawberries

- 1 Preheat the oven to 180C/350F/Gas 4 and arrange 12 paper cases into a muffin tray.
- 2 Chop the chocolate finely, then cut 100g strawberries into small pieces.
- 3 Next, sieve the flour into a large bowl. Stir in the Stork, sugar, eggs and the strawberry jam with a wooden spoon or mixer. Beat until the mixture is smooth, then stir in the chocolate and strawberry pieces.
- 4 Divide the batter evenly between the paper cases. Bake the cupcakes in the preheated oven for 20-25 minutes until cooked and golden brown. Allow to cool.
- 5 Whip the cream with the icing sugar until thick. Spoon or pipe a mound of cream on each cupcake and top with a strawberry.



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VANILLA CUPCAKES

Makes: 12
Ready in: 50 mins

For the cupcakes:
175g caster sugar
175g self-raising flour
50g plain flour
1 tsp baking powder
2 large free-range eggs
75ml vegetable oil
250g tub of The Lake District Dairy Co. Vanilla Quark

For the icing:
75g soft butter
350g icing sugar
1 tsp vanilla extract
Sprinkles, to decorate

- 1 Preheat the oven to 180C/350F/Gas 4, and line a deep muffin tray with paper cases.
- 2 Sift the caster sugar, flours and baking powder into a large bowl. Reserve 2 tablespoons of the vanilla quark for the icing and place the remainder in a jug. Add the oil and eggs to the jug and beat together with a fork, then tip into the dry ingredients.
- 3 Use an electric whisk to beat together the ingredients until smooth and fluffy. Divide the

mixture evenly between paper muffin cases, then bake in the middle of the oven for 20–25mins or until risen and firm to the touch. When lightly touched in the centre the cake should bounce back. Transfer to a wire rack and leave to cool.

- 4 Sift the icing sugar into a large bowl, add the butter, the remainder of The Lake District Dairy Co. quark and the vanilla essence. Mix the ingredients together until the icing sugar has been absorbed. Then use the electric whisk to beat for 30 seconds until smooth and fluffy.
- 5 Spoon the icing into a piping bag fitted with a large star nozzle. Pipe the icing in swirls on top of the cupcakes and finish with sprinkles of your choice.



PEANUT BUTTER & JAM CUPCAKES

Makes: 10

Prepare: 15 minutes

Cook: 25 minutes

For the cupcakes:

150g Kerrygold butter

150g caster sugar

1 large free-range egg

1 tsp vanilla extract

125g plain flour

1 tsp baking powder

120ml milk

75g blackcurrant or raspberry

seedless jam

For the frosting:

150g cream cheese or Mascarpone

350g icing sugar

110g smooth peanut butter

25g unsalted peanuts, finely chopped

1 Preheat the oven to 180°C/350°F/Gas Mark 4.

Place 10 paper cupcake cases into a bun tin.

Beat the butter and sugar together until light and fluffy, then gradually add the egg, beating well between each addition. Next, stir in the vanilla extract.

2 Sift the flour and baking powder together and fold one third into the mixture, then stir in one third of the milk. Continue this process until both are fully mixed in. Spoon the mixture into

the cases (try using an ice cream scoop to keep the cupcakes the same size) and bake for 25 minutes.

3 When the cakes have cooled, inject with the jam using a syringe (available over the counter at chemists' for administering children's medicine). Alternatively, use a sharp knife to slice the top off each cake, fill the cavity with jam and then place the tops back on.

4 To make the topping, beat together the cream cheese or mascarpone, icing sugar and peanut butter until smooth. Pipe or swirl onto each cake and finish with a sprinkling of crushed peanuts.



ALMOND CAKE WITH LAVENDER ICING

Serves: 10

Prepare: 15 minutes,
plus cooling time

Cook: 45 minutes

For the cake:

110g Kerrygold butter, softened
110g golden caster sugar
3 free range eggs
75g self raising flour
1 tsp baking powder
45g ground almonds
110g blueberries
110g raspberries

For the icing:

75g Kerrygold butter, cubed and softened
150g icing sugar
1 tbsp single cream
1 tsp fresh lavender
Lavender sprigs, to decorate

1 Preheat the oven to 180C/350F/Gas Mark 4. Grease and line a 20cm round cake tin with baking paper.

2 Beat the butter and sugar together until light and fluffy, then gradually add the eggs,

beating well between each addition. Sift together the flour and baking powder, then fold into the mixture with the ground almonds. Gently fold in the blueberries and raspberries.

3 Spoon into the prepared tin, level the surface and bake for 40-45 minutes. Cool for 20 minutes, then remove from the tin and place on a wire rack to cool completely.

4 When cool, prepare the icing. Beat the butter and icing sugar together until combined, then whisk vigorously until pale and fluffy. Add the cream and half the lavender.

5 Spread over the surface of the cake and decorate with the remaining lavender.



Recipe from
Cupcakes by Peggy
Porschen, published
by Quadrille (£6.99).
Photography by
Georgia Glynn Smith.

ICING ON THE CAKE

Peggy Porschen is the darling of the cake world, dreaming up wonderful edible creations for royalty, A-list celebs and newlyweds. She talks to Tom Shingler about sugar flowers, finding inspiration and spreading happiness through baking

I started baking as a hobby when I was growing up in Germany. Cake is part of daily life over there, so everyone takes it quite seriously! Things really took off when I was about 14 years old. I was baking every weekend at home and I realised I wanted to make it a full-time job. However, I knew I wanted to be a bit more creative than the traditional German bakers who made the same sorts of cakes every day, so I did a bit of research and found that London was a really exciting place for baking. I didn't actually move over until I was 23, when I did a basic patisserie course at Le Cordon Bleu specialising in sugarcraft and started my own wedding cake business. I haven't looked back!

Sugarcrafting always appealed to me because you can get really creative with it. There's nothing better than making a delicious cake, then using all your skill and imagination to turn it into an edible work of art. People are happy when they're baking and they're happy when they're eating cake – it's a very personal gesture to give someone something you've made yourself, and when it looks really pretty it's a great feeling.

I'm incredibly proud of my range of cupcakes. The sticky toffee pudding and banoffee pie flavours are my particular favourites – I love taking inspiration from real desserts without compromising on any of the flavours. I'm also very proud of my 'Floral Avalanche' cake – it's just a really beautiful wedding cake with handmade sugarcraft flowers cascading down the side. I'm mostly known for my feminine and floral designs, which are always really popular, especially at weddings.

The hardest thing about baking is being patient and following the recipe to the letter. A lot of people who love to cook don't find baking as easy or appealing because you have to be absolutely exact. With cooking, you do everything quite fast and can chop and change the amounts of ingredients while you watch the dish come together slowly. With baking,

you only know if something's gone wrong after you take it out of the oven, and it can be a bit time consuming – and frustrating – if you have to start all over again! I think people tend to give up too easily on cake decoration as well. Practice makes perfect, so start with something simple and your skills will continue to get better and better. It does help if you're fairly fine-fingered and steady handed though, especially when it comes to the really fiddly parts.

I get inspiration for my designs from all sorts of places. My first ports of call are fresh flowers and flower arrangements, interior design, wallpapers, fabrics and fashion trends, but I'm always keeping my eyes open wherever I am for new ideas. If I see something I like, I always try and picture how it would look on my creations. I also love it when people come into the shop with their own ideas for a wedding cake, because it's always great fun to bring a couple's vision to life through baking.

I love working with students and teaching them in my cake academy. It takes me back to when I was first starting out in the business and raring to make a name for myself. I think it's nice to give people advice and help them avoid the pitfalls that I encountered when I was younger. There isn't very much professional training out there for bakers, so people tend to just start on their own and hope for the best. It's helpful to talk to someone who's been through it all.

I'm very excited about my new book, which is coming out early next year. It's all about making sugar flowers, which are absolutely stunning if they're done right, and to write a book about them is something I've wanted to do for a long time. The photography looks great and I'm very proud of it. I'm also looking to increase the size of the cake parlour, and always looking for other ways to expand and grow my business – I don't think I'll ever sit back and think 'I'm done now'!

PEGGY'S SPICED PUMPKIN CUPCAKES

Makes: 24

Prepare: 10 minutes

Cook: 20 minutes

For the cupcakes:
100g unsalted butter, softened
280g pumpkin purée
1/2 tsp fine sea salt
115g buttermilk
325g light brown sugar
4 medium free-range eggs
240g plain flour
21/2 tsps baking powder
1/2 tsp bicarbonate of soda
3/4 tsp ground ginger
1 tsp ground cinnamon
3/4 tsp ground nutmeg
1/4 tsp ground cloves

For the frosting:
250g full-fat cream cheese, slightly softened
250g unsalted butter, softened
625g icing sugar, sifted
11/2 tsps ground cinnamon

1 Preheat the oven to 175C/335F/Gas Mark 4 and line two 12-hole muffin trays with cases.

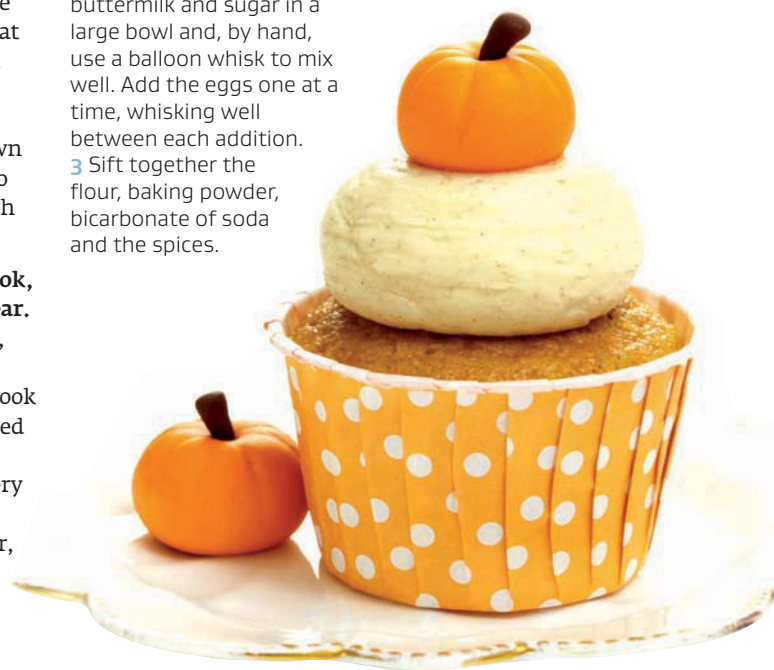
2 Melt the butter and leave to cool slightly. Place the pumpkin purée, salt, buttermilk and sugar in a large bowl and, by hand, use a balloon whisk to mix well. Add the eggs one at a time, whisking well between each addition.

3 Sift together the flour, baking powder, bicarbonate of soda and the spices.

Lightly whisk the flour mix into the pumpkin mixture in two batches. Add the melted butter and gently incorporate until just mixed. Using a piping bag or tablespoon, fill the cases until two-thirds full.
4 Bake for 15–20 minutes, depending on your oven. The cupcakes are cooked when the tops are golden brown and spring back to the touch. If in doubt, insert a clean knife or skewer into each sponge; it should come out clean.

5 For the frosting, place the butter and a third of the sugar into a bowl and cream until very pale. Add another third of the sugar and repeat. Add the remaining sugar and beat again, scraping the sides of the bowl to ensure no lumps remain. Add the cream cheese, a little at a time, and mix until combined. Add the ground cinnamon, then chill until firm enough to pipe.

6 Remove the cupcakes from the oven and allow to cool for a few minutes in their trays before placing on a wire rack to cool completely. Decorate with the cinnamon cream cheese frosting and top with a sugarcraft pumpkin.





WHITE CHOCOLATE & CHERRY CHEESECAKE

Serves: 12

Prepare: 35 minutes, plus chilling time

Cook: 45 minutes

For the base:

50g butter, plus a little extra for greasing
250g digestive biscuits
2 tbsps golden syrup

For the filling:

250ml carton of full fat crème fraîche
175g British cherries
200g white chocolate, broken into pieces
675g full fat cream cheese
75g caster sugar

1 tsp vanilla extract
200ml double cream
4 medium free-range eggs
225g British cherries, stalks and stones removed

1 Preheat the oven to 180C/350F/Gas Mark 4. Lightly butter a 23cm springform tin. Put the biscuits into a plastic bag and crush with a rolling pin or blitz in a food processor. Melt the measured butter in a saucepan with the golden syrup, stir in the biscuit crumbs, mix well then press over the base and two thirds of the way up the tin sides.

2 Bake the biscuit crust for 5 minutes then take out of the oven and lower the oven temperature to 150F/300C/Gas Mark 2. Melt the chocolate in a bowl set over a saucepan of gently simmering water, making sure that the water does not touch the base of the bowl. Take off the heat, stir

briefly and leave to cool for 5 minutes.

3 Beat the cream cheese, sugar and vanilla together in a bowl with an electric whisk or in a food processor. Gradually beat in the cream until thick once more then beat in the eggs one at a time, beating until smooth before adding the next one. Stir in the melted chocolate.

4 Scatter the stoned cherries over the biscuit lined tin then spoon the cheesecake mixture over the top. Bake for 35-45 minutes until the cheesecake is firm around the edge and just beginning to colour while still slightly soft in the centre. Turn off the oven, open the door slightly and leave to cool completely. Chill in the fridge overnight or for at least 6 hours.

5 When ready to serve, loosen the edge of the cheesecake with a knife, remove the tin and transfer to a serving plate. Spread the crème fraîche on top then decorate with the cherries on stalks. Cut into wedges to serve.

BLACK FOREST CUPCAKES

Serves: 12

Prepare: 30 minutes

Cook: 20-25 minutes

For the cake:

100g soft margarine
 100g caster sugar
 85g self-raising flour
 15g cocoa
 2 medium free-range eggs
 1 tsp vanilla extract

For the topping:

300g British cherries, stalks and stones removed, fruit halved
 2 tbsps caster sugar
 6 tbsps water
 1½ tps cornflour
 100g butter, at room temperature
 200g icing sugar
 1 tbsp semi skimmed milk
 1 tsp vanilla extract
 3 tbsps Kirsch, optional

1 Preheat the oven to 180C/350F/Gas Mark 4. Separate 12 silver foil cake cases and arrange in the sections of a muffin tin. Add all the cake ingredients to a bowl and beat with a wooden spoon or an electric mixer until smooth. Divide spoonfuls between the foil cake cases, smooth the tops level then bake for about 15 minutes until well risen and the tops spring back when pressed with a fingertip.



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2 Transfer the cakes in their cases to a wire rack to cool completely. Meanwhile make the cherry topping by adding the cherries, sugar and 5 tablespoons of water to a saucepan, then simmer gently for 5 minutes until the cherries begin to soften and the juices run. Mix the cornflour with the remaining tablespoon of water then stir into the cherries, increase the heat and cook, stirring until the sauce has thickened. Take off the heat and leave to cool.

3 Beat the butter with half the icing sugar until smooth then gradually beat in the remaining sugar, milk and the vanilla, beating until very soft and smooth. Spoon into a piping bag fitted with a large star nozzle.

4 When ready to serve, skewer the top of the cakes and drizzle the Kirsch over the top, if using. Pipe a ring of buttercream around the edge of each cake then carefully spoon the cherry mixture into the centre and arrange on a serving plate.



MINI GOLDEN VICTORIA SPONGES

Makes: 12

Ready in: 1 hr

For the sponge:

225g Stork Tub or Stork Packet
 225g caster sugar
 4 medium eggs
 225g self-raising flour, sieved
 1 tsp baking powder

For the filling:

2 tbsp jam
 150ml Elmlea whipping cream

1 Preheat the oven to 180C/350F/Gas 4.
 2 Place all cake ingredients in a mixing bowl and beat together until smooth.
 3 Divide the mixture between 12 muffins cases – a heaped tablespoon in each should work out about right. Bake in centre of the preheated oven for 20-25 minutes.
 4 Turn out the sponges, remove the paper and allow to cool on wire tray. When cooled sufficiently, remove the cakes from the cases and cut in half horizontally.
 5 Whip the cream until it forms soft peaks, then use to sandwich the sponges together along with the jam. Finish with a dusting of icing sugar on top of each cake.

LIME & COCONUT CAKE

Serves: 10

Prepare: 25 minutes

Cook: 65 minutes

For the cake:

175g butter, softened

3 large free-range eggs, beaten

250g Carnation Condensed Milk

55g desiccated coconut

Zest and juice of 1 lime

175g self-raising flour

1 tsp baking powder

For the icing:

100g icing sugar

Long strands of lime zest and juice
of 1 lime

1 Preheat the oven to 170C/325F/ Gas Mark 3. Whisk the cake ingredients in a large bowl until pale and creamy (use an electric hand whisk if you have one).

2 Grease and line a 900g loaf tin with baking parchment. Pour the cake batter into the tin and bake for 55-65 minutes, until a skewer inserted into the centre comes out clean. (If the top becomes too brown cover the cake with a piece of parchment.)

3 Cool the cake slightly then remove from the tin to cool completely. For the icing, mix the lime juice into the icing sugar until you have a thick pouring consistency.

4 Drizzle over the cake using a spoon or piping bag and finish with strands of lime zest.



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LEMON & ELDERFLOWER DRIZZLE CAKE

Serves: 12
Ready in: 1 hr

For the cake:

175g self-raising flour
½ tsp baking powder
175g Stork tub
175g caster sugar
3 medium eggs
1 tbsp elderflower cordial
Zest of 1 lemon

For the syrup:

Juice of 1 lemon
1 tbsp elderflower cordial
55g caster sugar

For the filling:

115g icing sugar, plus an extra 55g, for glacé icing
40g Stork
1-2 tsp elderflower cordial
3-4 tbsp lemon curd

1 Sift the flour and baking powder into a large mixing bowl, add the remaining cake ingredients and beat with a wooden spoon until smooth.

2 Spoon the mixture into two greased and base lined 20cm cake tins and bake in a preheated oven at 180C/350F/Gas 4 for 30-40 minutes or until cooked. Turn out on to a wire tray.

3 To make the syrup, put the lemon juice, cordial and sugar in a saucepan and heat

gently until the sugar has dissolved – reserve a little lemon juice for the glacé icing (see below). Whilst cake is still warm, make a few deep holes with a skewer and drizzle the syrup over so that it soaks into the cake.

4 For the filling, place the icing sugar, Stork and cordial in a bowl and mix well. Cut the cakes horizontally in half, then spread the bottom piece with the icing followed by the lemon curd. Top with the second piece of cake.

5 Decorate with a thin glacé icing made with the icing sugar and a little lemon juice. Drizzle over the top of the cake. For extra decoration, if desired, scatter over some edible flowers.

LEMON & BLACKBERRY TRAYBAKE

Serves: 24

Ready in: 1 hr 10 mins

For the cake:

3 medium eggs
 150ml sunflower oil
 175g caster sugar
 2 lemons, grated rind
 225g self-raising flour
 1 tsp baking powder
 2 medium cooked beetroot from a chilled vacuum pack of beetroot in natural juices, drained and coarsely grated
 150g blackberries

For decorating:

150g icing sugar
 Juice of 1 lemon
 Few lemon rind curls, optional

1 Preheat the oven to 180C/350F/Gas 4 and line a lined, 18x28x4cm loose-bottomed rectangular cake tin.

2 Add the eggs, oil, sugar and lemon rind to a large bowl and whisk together briefly until just mixed.

3 Combine the flour and baking powder, then add to the egg mixture with the beetroot and whisk until smooth. Pour into the prepared tin and spread into an even layer.

4 Arrange the blackberries over the top of the cake mixture in three rows then cook for 30-35 minutes until well risen and a skewer comes out cleanly from the centre. Leave to cool in the tin.

5 To decorate, sift the icing sugar into a bowl then gradually stir in the lemon juice to make a smooth icing that will slowly fall from a spoon. Drizzle the icing over the cake. Sprinkle with lemon rind removed with a zester or grater, then leave for 30 minutes for the icing to set before serving



STRAWBERRY CHEESECAKE

Serves: 6

Ready in: 6 hrs 30 mins

For the biscuit base:

175g digestive biscuits, finely crushed
75g butter, melted

For the strawberry topping:

225g ripe strawberries, hulled and halved
75g caster sugar
5 small gelatine leaves, softened in cold water for 5 mins
500g The Lake District Dairy Co. Quark
100ml whipping cream

1 egg, white only

Extra halved strawberries, to serve

1 Line the base of a 20cm spring form cake tin with non-stick baking parchment or cling film.

2 Next, put the crushed biscuits and butter into a bowl, mix well and press evenly into the base of the tin. Chill whilst you make the filling.

3 For the filling, put the strawberries, 25g of the caster sugar and 2 tablespoons of water in a saucepan and cook on a medium heat until the strawberries are very soft. Purée in a blender then push through a fine sieve back into the saucepan, to remove the seeds. Warm the purée through without boiling, then squeeze the excess water from the soaked gelatine leaves and stir into the strawberry

purée. Stir gently until dissolved and set aside.

4 Using an electric hand mixer, beat quark with the whipping cream and remaining sugar in a bowl until smooth. Beat in the cooled strawberry and gelatine mixture.

5 Whisk the egg white to soft peaks and fold in gently. Pour over the biscuit base, level and chill for a minimum of six hours or ideally overnight.

6 To serve, run a thin knife around the inside of the tin and remove the tin. Transfer the cheesecake to a serving plate. Decorate the top with halved strawberries.

COOK'S TIP

The cheesecake will keep for three days, covered in the fridge



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NEW YORK CHEESECAKE

Serves: 8-12

Ready in: 1 hr 20 mins

For the biscuit crust:

125g digestive biscuits, broken

70g caster sugar

50g unsalted butter, melted

For the topping:

1kg The Lake District Dairy Co. Quark

85g unsalted butter, softened

225g caster sugar

3 large eggs, plus 2 yolks

1 lemon, zest finely grated

2 tsp vanilla extract

1 Preheat oven to 190C/375F/Gas 5. Butter the bottom and sides of a 23cm spring form tin,

and line the sides of the tin with non-stick baking parchment.

2 Pulse the biscuits and sugar in a food processor until they resemble fine crumbs. Add the butter and blend. Press this mixture evenly into the bottom of the prepared tin and bake on a lower oven shelf for about 15 minutes until golden brown and set. Transfer to wire rack to cool for 10 minutes.

3 Using an electric food mixer (not food processor) or electric hand whisk, beat the quark, butter and sugar until smooth. Beat in the eggs and yolks one at a time until fully incorporated, then the lemon zest and vanilla extract.

4 Take a large piece of thick kitchen foil and place the lined tin in the centre and wrap foil tightly around bottom and sides; this will prevent any water leaking into the biscuit

base. Place the foil wrapped tin in a roasting pan, then pour the cheesecake filling into the tin, and smooth the top.

5 Pour boiling water into the roasting pan to come halfway up the sides of the cheesecake and carefully transfer to oven. Bake for one hour until top of cheesecake is golden brown, the edges are set, and the centre is still slightly wobbly. Lift the cheesecake out, drain well and remove the foil from the outside. Cool completely, then chill in refrigerator overnight or for at least 8 hours.

6 To serve, remove the tin and baking parchment. Cut the cheesecake with a long, thin-bladed knife, and serve with seasonal berries.



CHOCOLATE, ALMOND & BLACK OLIVE CAKE

Serves: 8

Ready in: 50 mins

250g dark chocolate
250g unsalted butter cut into pieces
6 free-range eggs, separated
125g caster sugar
60g ground almonds
1 tbsp Fragata black pitted olives, blended

- 1 Preheat oven to 190C/375F/Gas 5 and lightly grease a 23cm cake tin.
- 2 Melt chocolate and butter together in a heatproof bowl over a pan of gently simmering water. Stir until combined then leave to cool.
- 3 Whisk the sugar and egg yolks until light and fluffy. Gradually pour the melted chocolate into the egg mix, stirring constantly. Now using a large spoon, fold in the almonds and the blended olives.
- 4 In a separate bowl, whisk the egg whites until they form stiff peaks. Fold the egg whites into the chocolate batter until they are fully combined. Pour into the prepared tin and bake for 35 minutes. The cake will be very moist in the middle, but resist cooking it for longer.
- 5 Remove the cake from the oven, and leave to cool completely, before cutting into slices.
- 6 Serve on its own, or increase the indulgence and drizzle some cream over the top.

ORANGE CAKE

Serves: 8

Ready in: 1 hr 10 mins

For the cake:

150g soft spread, suitable for baking
150g self-raising flour
1 tsp baking powder
150g caster sugar
3 medium eggs
1 orange, grated rind

For the icing:

150g Icing sugar
3-4 tsp orange juice
Icing flowers to decorate

- 1 Preheat the oven to 180C/350F/Gas 4. Grease a Pyrex cake dish and line the base with a circle of greaseproof paper.
- 2 Put all of the cake ingredients into a bowl and, using an electric hand whisk, mix the ingredients together for one minute until light and fluffy. If mixing by hand, use a wooden spoon and cream well together for 2-3 minutes until light and fluffy.
- 3 Put the mixture into the dish and spread evenly over the base. Cook for 40 minutes until golden brown and springy to the touch (if tested with a skewer, it should come out clean). Set aside to cool.
- 4 Turn the cake out of the dish. Sieve the icing sugar into a bowl and mix with enough orange juice to make a thick spreadable icing. Spread over the top of the cake and decorate with icing flowers.

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GINGER & LEMON CAKE

Serves: 8

Ready in: 50 mins,

For the topping:

300g pack full fat cream cheese

125g icing sugar, sifted

For the cake:

175g unsalted butter or margarine, softened

175g caster sugar

4 tsp Very Lazy ginger paste

2 lemons, rind and juice

3 medium eggs, beaten

175g self-raising flour

4 tbsp English Provender Co. Luxury

Lemon Curd

1 Beat the cream cheese and icing sugar together until smooth. Add about 2 tablespoons of lemon juice to get a good spreading consistency. Chill until ready to use.

2 Preheat the oven to 180C/350F/Gas 4. Lightly grease and base line two 18cm sandwich tins with greaseproof paper.

3 Cream the butter, sugar, ginger paste and lemon rind together in a large bowl until pale and well combined.

4 Gradually beat in the eggs adding a little flour after each addition if the mixture starts to curdle. Sift any remaining flour over the mixture and fold in with a large metal spoon.

5 Divide the mixture between the tins and level the surface with the back of a spoon. Bake for 20-25 minutes until risen golden and firm to the touch. Allow to cool in the tins for 5 minutes before turning out onto a wire rack.

6 Peel the paper off the backs of the sponges. Spread half the cream cheese mixture over the tops of each sponge right up to the edges. Drop spoonfuls of the lemon curd randomly over the cream cheese mixture then using a skewer or teaspoon pull through the lemon curd to create a swirled effect. Sandwich the cakes together and lift onto a serving plate.

7 Decorate with fresh flowers or mini chocolate eggs.

AUNTIE VAL'S MARMALADE
SHORTBREAD CAKE

Serves: 6

Ready in: 45 mins

225g butter

250g plain flour

85g cornflour

85g caster sugar

Pinch of salt

1 tbsp Auntie Val's Marmalade

1 Preheat the oven to 190C/375F/Gas 5, and lightly grease a 15cm round baking tray.

2 Gently melt the butter in a large saucepan, then remove from the heat.

3 Using a wooden spoon, beat together flour, cornflour, sugar, salt and marmalade. The mixture will form a smooth, moist dough.

4 Use a spatula to evenly spread the mixture into the baking tray. Prick with a fork and cook for 15-20 minutes until golden brown.

5 Remove from the oven, sprinkle generously with caster sugar and leave to cool for 5 minutes, cut into slices with sharp knife and leave to cool completely.

6 Serve with an extra helping of Auntie Val's Marmalade.

CHOCOLATE GINGER CRUNCH CAKE

Serves: 12

Ready in: 1 hr 10 mins

For the cake:

50g cocoa powder
1 tbsp ground ginger
7 tbsp boiling water
3 large free-range eggs
175g self raising flour
1 tsp baking powder
4 tbsp milk
100g unsalted butter, softened
300g castor sugar

For the icing and decoration:

4 boxes Elizabeth Shaw Chocolate Flutes (Cocoa Crunch or Orange)
100g Elizabeth Shaw Cocoa Crunch Bar
5 ginger nut biscuits
200g unsalted butter, softened
400g icing sugar
4 tbsp milk

500g fresh blackberries

3 tbsp blackberry jam

Extra icing for dusting

1 Preheat the oven to 180C/350F/Gas 4, then grease and line two 20cm sandwich tins.

2 Mix the cocoa powder, ginger and boiling water in a large bowl to create a paste. Add in the remaining cake ingredients and mix until smooth.

3 Divide the mixture evenly between the two tins and bake for 25 minutes or until well risen, firm and the cake is coming away from the side of the tins.

4 Leave to cool in the tins for 5-10 minutes, then gently run a palette knife around the edges to loosen and then lift out and cool on a wire rack.

5 Meanwhile, make the buttercream icing by melting the chocolate bar in a heatproof bowl over a pan of simmering water. When it has melted, take off the heat and leave to cool. Mix in the butter, icing sugar and milk until you have a smooth, thick icing.

6 When the cake has cooled, spread the blackberry jam on one and some of the chocolate buttercream on the other. Sandwich them together.

7 Smooth the rest of the buttercream over the cake, starting with the top and working down the sides until a smooth layer has covered the cake.

8 Place the gingernut biscuits in a Ziploc bag and smash them until they resemble dust and rubble. Then scatter them over the top of the cake.

9 To make the "twigs" carefully use a small knife to cut and shave grooves into the chocolate flutes. Dust them with icing sugar and scatter about in the chocolate shavings. Add them one by one around the cake, pressing firmly to make sure they stick.

10 Secure them with some string or straw for a rustic look, then top with the blackberries and give a generous dusting of icing sugar to create a frosty finish.





MINT CHOCOLATE ROULADE

Serves: 6

Ready in: 1 hr 30 mins

8 large eggs
150g caster sugar
30g cocoa powder
175g Elizabeth Shaw Mint Crisp
50g plain dark 70% cocoa chocolate
350ml double cream
50g icing sugar
8 Elizabeth Shaw Mint Flutes

1 Preheat oven to 180C/350F/Gas 4, then line a Swiss roll tin with baking parchment.
2 Place the Mint Crisp and plain chocolate into

a small heatproof bowl and put the bowl over a small saucepan of cold water ensuring the bowl does not touch the water. Heat the water gently until all the chocolate is melted.

3 While the chocolate is melting, separate two of the eggs, beat the yolks together and leave the whites to one side. Once the chocolate has completely melted stir in the egg yolks.

4 Whisk the two egg whites together until they form stiff peaks, then fold them into the chocolate mixture to make a mousse. Place in the fridge for 30 minutes.

5 Separate the remaining six eggs, and set the whites aside. Add caster sugar to egg yolks and whisk until they form a ribbon when the whisk is raised. Whisk in the cocoa powder.

6 With a clean whisk, whisk the egg whites

until they form a stiff peak, then fold them into the chocolate mixture.

7 Pour into a prepared tin and bake for 20 minutes until a skewer comes out clean. Leave to cool.

8 Whisk the cream with 30g of icing sugar until lightly stiff. Fold 1 tablespoon into the mousse to slacken it.

9 Place a large sheet of baking parchment on the work surface and sprinkle with remaining icing sugar. Turn the roulade onto baking parchment and spread with mousse then two-thirds of the cream.

10 Using baking parchment, roll up the roulade, then pipe the remaining cream on top and decorate with Mint Flutes.

RHUBARB & GINGER SPONGE POTS WITH A YOGHURT & ORANGE DRIZZLE

Makes: 6

Ready in: 40 mins

For the compote:

125g rhubarb, chopped
50ml water
50g Sweetness & Light Silverspoon
Granulated Sweetener
25g stem or crystallised ginger

For the sponge:

50g Total 0% Greek Yoghurt
3 eggs
50g Sweetness & Light Silverspoon
Granulated Sweetener
100g plain flour, sieved
½ tsp baking powder

For the drizzle:

30g Total 0% Greek Yoghurt
60g icing sugar
Zest of half orange
Juice of half orange

To serve:

170g Total 0% Greek Yoghurt

- 1 Preheat the oven to 180C/360F/Gas 4 and set aside six individual pudding basins.
- 2 Put all of the compote ingredients into a pan and stew on a medium heat for around 15 minutes, until thickened, then leave to cool.
- 3 Once cooled, place a dollop of the compote in to the bottom of each of the pudding basins.

4 To make the sponge, use an electric whisk or mixer to beat together the eggs and sugar until thick and creamy, then fold in the flour, baking powder and yoghurt. Pour a layer of this mixture over your compote and bake for eight to 10 minutes.

5 Meanwhile, make the drizzle by mixing all of the drizzle ingredients together in a bowl.

6 To serve, turn out the sponges onto dessert plates and pour the orange drizzle over the top. Finish each one with a dollop of Greek yoghurt.



CHOCOLATE SALTED CARAMEL MARBLE CAKE

Serves: 16

Ready in: 1 hr 30 mins

For the sponge:

175g Stork tub
175g caster sugar

3 medium eggs
175g self-raising flour, sieved
1 tsp baking powder, sieved
55g plain chocolate, melted
55g white chocolate, melted

For the salted caramel icing:
250g light soft brown sugar

150ml double cream
140g Stork tub
½ tsp salt

For the ganache:

200g plain chocolate
200ml double cream
Cocoa powder and/or popping candy to finish
Sea salt crystals

1 Place all the sponge ingredients in a mixing bowl except for the chocolates and beat with a wooden spoon until well mixed, two to three minutes should be enough. Divide mixture into two and add melted dark chocolate to one half and white chocolate to the other.

2 Place alternate spoonfuls of mixture into a greased and bottom-lined 20cm cake tin, and gently swirl through mixture with a skewer.

3 Bake in middle of an oven pre-heated to 170C/325F/Gas 3 for 50-60 minutes. Turn out, and allow to cool.

4 To make icing, place the sugar, cream and salt in a saucepan, heat until sugar dissolves and then bubble for four to five minutes not stirring. Allow to cool for 10 minutes and then beat in the Stork. Chill in refrigerator until firm.

5 Split the cake and sandwich together with half the icing. Melt chocolate and double cream together and then cool until it's at a spreading consistency. Spread over the top and sides of the cake. Chill the remaining ganache until firm.

6 Form the remaining icing and ganache into truffles and roll in either cocoa powder, popping candy, or sprinkle with salt crystals if preferred. Use the truffles to decorate the top of the cake.

GREAT BRITISH CELEBRATION CAKE

Serves: 12
Ready: in 50 mins

For the cake:

175g self-raising flour
 1 tsp baking powder
 175g Stork Tub or Packet
 175g caster sugar
 3 medium eggs
 2 tbsp milk
 2 lemons/oranges, zest only

For the citrus syrup:

2 lemons/oranges, juice only, strained
 115g caster sugar

For the topping:

284ml carton Elmlea whipping cream
 250g fresh berries, mixed selection

- 1 Sift the flour and baking powder into a large mixing bowl, add the remaining cake ingredients and beat with a wooden spoon until smooth.
- 2 Spoon the mixture into two greased and base lined 20cm sandwich tins.
- 3 Bake in a preheated oven at 180C/350C/Gas 4. Cook for 30 minutes in the sandwich tins. Once cooked, turn out on to a wire tray.



THIS RECIPE WAS PROVIDED BY STORK. FOR CLASSIC RECIPES WITH A MODERN TWIST, VISIT: WWW.BAKEWITHSTORK.COM

- 4 Put the fruit juice and sugar in a saucepan and heat gently until the sugar has dissolved. Whilst the cakes are warm, drizzle the syrup over so that it soaks into the sponge.
- 5 Whip the cream, and then once the cakes have cooled, sandwich them together with

half of the cream. Spread the other half of the cream over the top of the cake, reserving some for piping around the edges to finish. Decorate with fresh berries in the shape of a Union Jack and then pipe with the remaining cream to decorate.

CHOCOLATE GUINNESS CAKE

Serves: 14
Ready in: 55 mins

For the cake:

250ml Guinness
 250g Stork Packet
 85g cocoa powder
 400g golden caster sugar
 280g plain flour, sieved
 2 eggs
 1 tsp vanilla essence
 140ml buttermilk
 ½ tsp baking powder
 2 tsp bicarbonate of soda

For the icing:

55g Stork Packet
 300g icing sugar
 100g cream cheese
 ½ tsp vanilla essence
 Cocoa powder, for decoration

- 1 Preheat the oven to 170C/150C/Gas 3. Grease and line the base of a 23cm spring form tin or a deep 20cm tin.
- 2 Pour the Guinness into a saucepan and add the Stork, gently heat until melted. Remove from heat and stir in the cocoa and sugar. Mix together the eggs, buttermilk and vanilla and then add to the pan.
- 3 Sift together the remaining dry ingredients into a large bowl, whisk in liquid ingredients until smooth.
- 4 Pour the cake mix into the prepared tin and bake in a preheated oven for 45 minutes, or 1 hour 10 minutes if using the deep 20cm tin. Insert a skewer into the middle of the cake and if it comes out clean, the cake is cooked. Cool in the tin and then place on a wire rack until cold.
- 5 Place the icing ingredients in a bowl and mix until light and fluffy. Spread the cake with the icing and finish with a light dusting of cocoa powder.



WWW.BAKEWITHSTORK.COM



BAKING MAGIC

We asked some of the country's top cooks and bakers to offer up some pearls of baking wisdom



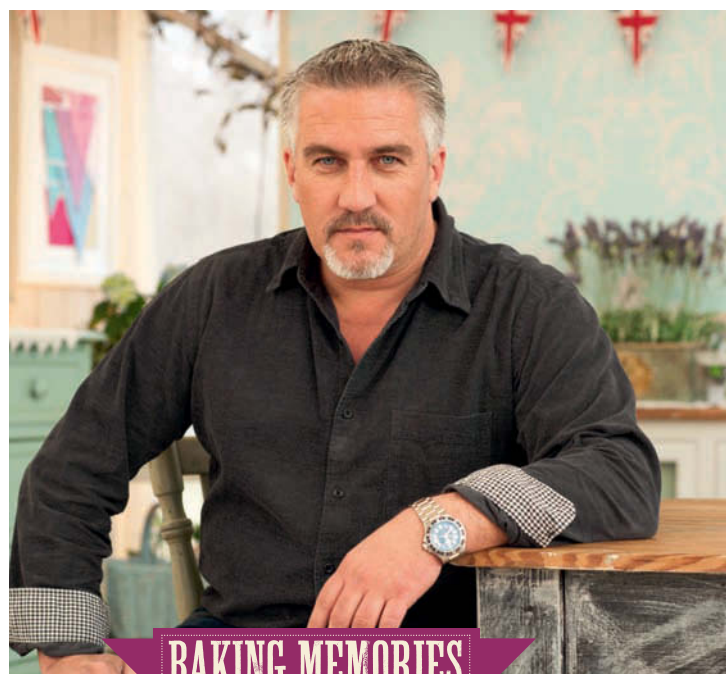
BAKING MEMORIES

"I come from a working class family in Sunderland and when I was growing up the idea of making a career out of food wasn't an option – cooking was what you did when you came home from work. My earliest childhood memory is standing on a chair in my Nana Jane's tiny kitchen helping her make jam tarts and sausage rolls. She had me baking from a very early age and I could make perfect pastry when I was still knee high! My grandad was a pitman and Nana had six mouths to feed, so her food was always very traditional and filling – pies, pasties and big, hearty stews. As I got older I started experimenting with less traditional dishes and would spend all my

wages on cookery books.

When I was writing my cookery book I didn't want it to be just another baking book with recipes for Victoria sponge and carrot cake – I prefer to put my own spin on things. I like to take classic dishes and modernise them, like with my chocolate banana baked Alaska, or rhubarb tart tatin. My lemon meringue pie cake is one of my favourite creations – I don't think there are many other versions out there."

Stacie Stewart is author of *Stacie Bakes: Classic Cakes and Bakes for the Thoroughly Modern Cook* by (£18.99, Pavilion)



BAKING MEMORIES

"The way we bake has changed so much in recent decades: it's too focused on speed and making a profit. Commercial bakers no longer take the time to let their doughs ferment slowly, which creates flavour, and many home bakers don't either. Yet, if you find that time (and most of it is not

hands-on time), and give a little attention to detail, then I guarantee you can create breads, cakes and other bakes that you family and friends will love."

Taken from *How to Bake* by Paul Hollywood (Bloomsbury, £20).



KITTED OUT

"Home baking and cake decorating has become a really popular pastime, but if you are new to the hobby here are a few pieces of equipment that I think are essential.

- To get started you will need a baking tin, a round one is a good option for a beginner as this is the easiest shaped cake to cover in sugar paste. A set of four or so should provide you with the sizes you will use most often.
- It's generally recommended that you line the tin with baking paper to prevent the cake from sticking. Look out for pre-cut circles of baking paper to make this task easier.
- To cover your cake and achieve professional-looking results, it's worth investing in a 'mat and king

pin'. The mat is two sheets of food grade vinyl, and you place your sugar paste in between when rolling out. There will be printed guidelines on the pack to enable you to roll out accurately to the size needed to cover your cake and it will also help you to position the sugar paste onto your cake perfectly.

• A 'king pin' is a weighted rolling pin with easy grip handles on either end of a stainless steel core, which, combined with the rotating, nonstick, central roller will make light work of rolling your sugar paste."

Wendy Hunter is owner of Nottingham-based The Cake Decorating Company. Buy these products online at www.thecakedecoratingcompany.co.uk



COOKED WITH LOVE

"For me, baking is cooking at its most fun. You take the simplest ingredients, such as eggs, flour, sugar and butter, and turn them into something amazing, like a triple-layer red velvet cake, which you can then share with those you love. Rarely do you bake solely for yourself; it's normally to share with people who are special to you."

Taken from *The Boy Who Bakes* by Edd Kimber (Kyle, £16.99)

MY FAVOURITE BAKES



"My favourite is the double biscuit, a recipe that has been handed down my family across four generations. It is basically two shortbread biscuits sandwiched together with jam, topped with fondant icing and a chocolate sweet. The actual shortbread is not too big, crunches as you bite into it, and the combination of jam and icing finishes everything off nicely. The biscuit holds childhood memories for me as I helped my dad make it in the shop when I was little. Our shop has been making it for over 100 years – customers come in especially to try it." Linda Hill is owner of Murrays Bakers in Perth



"I love Bavarian fruit bread, a family recipe from my Grandfather which I have modified slightly. It is a bread made with organic wholemeal flour, raisins and a touch of lemon and orange zest for extra fruit flavour. The dough is hand-moulded into a cob and we add flaked almonds before baking, then as the bread comes out of the oven we wash the top with a spicy glaze, which gives it a lovely aroma and glossy finish. It's a real favourite with our customers and is delicious with a little butter."

Nick Anderson is a baker at Mayfield Farm Bakery & School in Essex



"Eccles cake for me – my grandfather taught me how to make them when I was just the Saturday boy back in 1976. Eccles cakes consist of a flaky pastry case filled with raisins, sugar, butter and mixed spice. It is a favourite in our shop and if anyone gets stuck on what to buy their father, I always say dads love Eccles cakes!"

Anthony Kindred is owner of Kindred Bakery in London



"Egg custard tart is a favourite of mine, it's absolutely delicious and such an imaginative use of everyday bakery ingredients. It's a blend of fresh egg, sugar and milk encased in a rich short crust pastry case, with a pinch of nutmeg on top and then baked to perfection. The tarts take us 45 minutes to make and just minutes to fly off the shelves in our bakery! It's one of the most popular sweet bakes with our customers – we sell around 650 a week." George Fuller is owner of Fullers Bakery in East Yorkshire

FROM CROP TO CRUST

Each step of the British baking story from those in the know



FLOUR POWER

For artisan millers Anne Parry and her husband Andy, a second career in flour production wasn't exactly part of their life plan. The couple moved into Felin Ganol – a beautiful but disused 18th century mill in Llanrhystud, West Wales – in 2006 with no intention of getting it working again. “For us it was purely a lovely place to live,” explains Anne, who has a background in cereal production. The mill hadn't been put to use for some 50 years, but the previous owners had carefully rebuilt the water wheel and preserved the interior.

“Over the years, we gradually began to learn more about the place, to uncover its history and understand how it all worked. When we

only filled up during floods, so in 2008 we had it excavated and refilled.” Bit by bit, the building was reassembled and three years ago, Anna and Andy fired up their refurbished millstones to re-start production for the first time in half a decade.

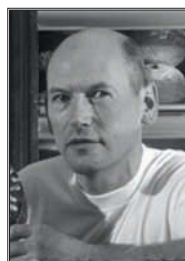
These days the duo grind almost two tonnes of organic single origin grains every month, relying entirely on water power. While the big flour makers combine all kinds of grain from lots of different farms, small millers like Felin Ganol can produce flour using a particular grain variety from a specific field – guaranteeing complete provenance. “There's something deeply satisfying about baking

first moved in the millpond [a body of water used as a reservoir for a water-powered mill]

with flour from a grain that grew on your doorstep. I was astonished at how different each variety tastes, and now we're into our third year we're starting to realise how each harvest changes according to the weather that season.”

Aside from having a far richer flavour, there are also nutritional benefits to using traditional stone milled flour. Industrial roller-milling strips away the hull, leaving just the protein and starch from the middle of the grain. “But we grind the whole grain and the difference is incredible.” Indeed, rather than being a vibrant white colour, stone-milled flour – which preserves the bran and wheat germ – tends to be creamy in colour and much stronger in aroma. “It makes the most fantastic, flavourful bread and cakes. I use it for everything,” adds Anne.

www.felinganol.co.uk



BEHIND THE COUNTER

Anyone who has had the pleasure of visiting the lovely seaside town of Whitby will be well aware of Botham's of Whitby, a family-run bakery business specialising in all kinds of wonderful regional bakes. As well as operating five busy shops, two tea rooms and a café, Botham's also runs a very successful online shop and supplies cakes and bakes to numerous independent retailers too.

Nick Botham is the company's director and also happens to be the great grandson of

Elizabeth Botham, the lady who founded the bakery back in 1865. Nick is a true craftsman through and through and he supervises all aspects of the baking process, even icing many of the cakes himself. Nick is also involved with the local lifeboat and is often called away from the bakery to act as second coxswain on board and has taken part in numerous rescues over the last 25 years.

“Cake decorating is a big part of my job, a task I share with my sister Elizabeth,” starts Nick.



CAKE COUTURE

Like many of the best small food businesses, The Original Cheshire Cake Co was born out of a simple love of good food. Owner Trish Farrar started baking cakes and tray bakes on a casual basis for a local garden centre four years ago. "I'm a farmers daughter and I used to do an awful lot of baking with my mother after school and at weekends. It's a tradition I've passed down to my own family too." But her foray into baking on a commercial scale happened entirely by accident. "My daughter started working at the café of a nearby garden centre and mentioned that they didn't sell any cakes. I made a few at home for her to take in, and they were so popular I just continued to make them."

Trish's best sellers are her cake stacks – squares of delicious brownie, flapjack, rocky road and tiffin stacked on top of each other. "I source all of my raw ingredients from the Cheshire area and, while my recipes and flavour combination are fairly traditional, I like to add a few extras here and there to make them even more moreish. My most prized recipe is probably something I came up with called the Cheshire cake – it's a spiced apple sponge with a lovely cream cheese icing."

Today The Original Cheshire Cake Co is truly blossoming and now supplies some of the top food stores in Cheshire. Trish recently got head-hunted by the National Trust and, all going well, will soon be providing a selection of mini cakes to be sold in the organisation's numerous shops.

"It was such an honour to be picked out. I thought it would be up to me to do the chasing, so it came as a big surprise!"

Trish is currently a one woman team and still bakes out of her own kitchen, though she is hoping to move to a commercial kitchen and hire a few members of staff if demand keeps increasing. "I'm very conscious of keeping my feet on the ground. The key to a good food business is consistency. I have a brilliant relationship with all the delis and farm shops I supply – they'll pass on any customer comments and suggest new recipes they think will be popular – so I'm keen not to run before I can walk. I'm just having such a lovely time right now, it's a dream job!"

"When you're icing cakes you've got to have a measured approach. Making the centrepiece for a celebration is a big responsibility. I like people to come in and see me; we'll have a coffee and work out what they're looking for. They bring colour ideas and designs, then we put together a bespoke cake. It's a very different scenario to my other role on the lifeboat. You have to drop everything when a call comes, which can be both exciting and frustrating."

Regional delights created at the bakery include plum bread, Yorkshire curd tarts, Whitby lemon buns, Eccles cakes and parkin. A particular favourite is Botham's special Tea Brack; top quality dried fruits are infused with the shop's own blend of tea to create a moist and irresistible loaf that's delicious with cheese, preserves or butter.

"First and foremost we're a family who happen to bake; everything we do is a collaboration. When we're working on a product it's my brother Jo who thinks about the ingredients and costs the recipe out. I work out how to get that product through the machines and one of my sisters (who's a trained food scientist) looks at the shelf life. The whole spectrum of tasks are covered by the family, and it works," adds Nick.

www.botham.co.uk



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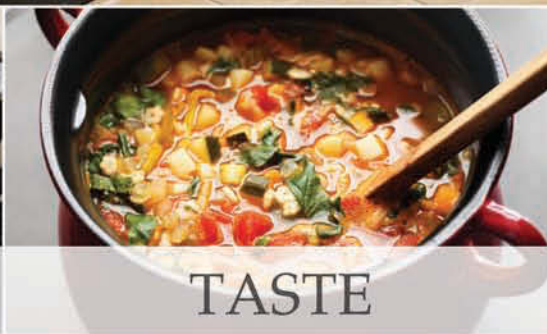
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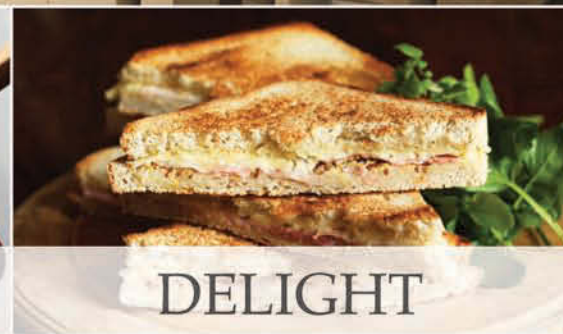
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CARROT CAKE

Serves: 8**Ready in:** 1 hr 20 mins**For the cake:**

150g light brown sugar

150ml vegetable oil

3 large eggs, beaten

150g self-raising flour, sifted

1tsp ground cinnamon

1tsp bicarbonate of soda

250g carrots, peeled and grated

100g raisins

100g Rachel's Low Fat Vanilla Yogurt

For the frosting:

200g soft cheese

75g icing sugar

70g Rachel's Low Fat Vanilla Yogurt

1 Preheat the oven to 180C/350F/Gas 4. Grease and line an 18cm round loose bottom tin.

2 Using a mixer with a balloon whisk, whisk the sugar with the vegetable oil and then gradually add in the eggs.

3 Next, fold in the flour, cinnamon and bicarbonate of soda. Add the carrots, raisins and yoghurt and mix thoroughly.

4 Tip the mixture into the prepared tin and bake for 40-50 minutes until firm to touch. Insert a skewer into the centre of the cake and if it comes out clean the cake is cooked. Once cooked, transfer to a cooling rack.

5 To make the frosting, beat the soft cheese with the icing sugar and yoghurt until smooth.

6 Decorate the cake with the frosting using a knife or the back of a spoon and spread to the sides. Transfer to a serving plate and slice.



DECORATING MASTERCLASS

Learn to make show-stoppers with this sugarcraft tutorial

DUTCH DELFT BLUE DECORATIONS

- 1 Make a roll of edible gum paste. Dust a mould and press gum paste firmly in the mould. Create a bulge on one side as this will release the decoration.
- 2 Cut away the excess bulge. Make more decorations and allow them to dry.
- 3 Mix dusting powder and alcohol to paint the decorations. Use dry dusting powder to additionally dust the decorations to your liking.

DELFT BLUE CAKE POPS

- 1 Dampen a little roll of green gum paste and glue three Canal houses onto a cake pop.
- 2 Use your star tool to create a grass pattern with the green gum paste.
- 3 Roll out white gum paste thinly. Cut out little flowers with a blossom cutter and attach them directly into the grass to create a flower garden.
- 4 Colour the flowers with a dusting powder.

REALISTIC EDIBLE FLOWERS

- 1 Roll out white gum paste thinly and dust it. Place the gum paste on a dusted mould with a little gum paste extra in the centre. Press firmly with a cornflour puff. Turn the mould upside down and carefully release the gum paste from the mould.
- 2 Cut out the flower with a five petal rose cutter. Thin out the edges by rolling it with a toothpick on a dusted board. Dampen a green gum paste circle and glue it to the back. Place the flower in an aluminium foil cup and allow to dry completely.
- 3 Make watery paint with dusting powders and alcohol and paint the back of the petals. Allow the paint to dry.
- 4 Dust the inside of the flower with yellow dusting powder and dust the centre with orange dusting powder. Paint the stamens with a brown food pen.
- 5 Dust the outside of each petal with dusting powder.

COOK'S TIP

Put a piece of aluminium foil on your hand. Place a tea strainer on top of this and press firmly to create a foil cup.

FONDANT COOKIE COVERS

- 1 Make an imprint with a slightly smaller heart cutter on rolled fondant. Cut out a bigger heart shape around the imprint. Now use a star tool to decorate the edge.
- 2 Make a watery paint with alcohol and Royal Blue dusting. Paint stripes on the fondant and allow the paint to dry.
- 3 Cross paint the pattern on the fondant.
- 4 Mix more dusting powder to make a darker colour and then paint the edges of the heart.

COOK'S TIP

You can make these covers in advance of baking your cookies, by simply keeping them in a plastic bag to prevent them from drying out.



Teatime Treats

Afternoon tea makes a comeback with sweet bakes, delicate cakes and scones topped with lashings of clotted cream





STRAWBERRY MERINGUE KISSES

Makes: 24

Ready in: 4 hrs 30 mins

For the meringue:

5 large eggs, whites only

250g caster sugar

¼ tsp vanilla extract

For the strawberry cream filling:

250g Sweet Eve strawberries, hulled and roughly chopped

25g caster sugar

2 tsp cornflour

175ml double cream

1 Preheat the oven to 120C/250F/Gas ½, and line two large baking trays with baking parchment or a silicone sheet.

2 Put your freezer setting onto 'fast freeze', or clear some space in the coldest part of your freezer. This needs to be done at least an hour before adding the meringues.

3 To make up the meringues, whisk the egg whites in a large bowl with an electric whisk until stiff but not dry. Slowly add the sugar, a dessert spoon at a time, whisking well between each addition. The meringue should be very thick and glossy – then whisk in the vanilla extract.

4 Fit a large piping bag with a 2cm plain nozzle and pipe 48 small meringues. Bake in the centre of the oven for two hours or until firm and very dry. Turn off the oven but leave the meringues inside with the oven door closed to dry out for another two hours.

5 To make the filling, put the chopped strawberries, sugar and cornflour in a saucepan. Cook over a low heat for 4-5 minutes, stirring constantly to make a thick strawberry sauce. Once thickened, set aside to cool.

6 Whip the cream until it forms stiff peaks, then lightly fold in the cold strawberry sauce. Spoon the strawberry cream onto 24 of the meringue halves and sandwich together with the rest.

7 Place into freezer-proof plastic containers, interleaving with baking parchment. Cover with tight-fitting lids, label and freeze for up to two months.

8 To serve, remove the frozen meringues from the freezer and place on a serving plate or cake stand. Leave to thaw at room temperature for 30 minutes before serving.



APPLE DOUGHNUTS

Makes: 28

Ready in: 1 hr 45 mins plus overnight proving

For the doughnuts:

280g strong white flour plus extra for dusting
 ¼ tsp salt
 7g sachet fast action dried yeast
 20g caster sugar
 20g soft butter
 1 small egg
 60ml yoghurt
 125ml lukewarm water
 Sunflower oil, for deep frying
 2 baking trays, dusted with flour
 5.75cm round cutter
 Golden caster sugar, for dusting
 Double cream whipped with a little icing sugar, to serve (optional)

For the apple purée:

3 Pink Lady apples, quartered and cored
 2 tbsp caster sugar
 75ml Pink Lady apple juice

- 1** Mix the flour, salt, yeast and sugar in a food processor, add the soft butter, egg, yoghurt and water and pulse until well mixed. Tip onto a lightly floured surface and knead until smooth, if necessary add a little more flour, and bring into a ball.
- 2** Clean out the bowl and lightly oil it, put the dough in the bowl, cover with cling film and put in the fridge overnight to prove.
- 3** To make the apple purée and the filling cut the apple quarters into 5mm slices across and place straight into a pan with the sugar and apple juice. Cover and cook on a moderate heat for about seven minutes until the apple is just softened.
- 4** Drain over a bowl, keeping the juice. Roughly chop the apple and cool. Put 100g to one side

and reserve for the filling, and put the rest in a processor with the juice and blitz to a textured purée.

5 Cut the dough into four and work with a piece at a time, keeping the remainder covered as you go. Roll out on a lightly floured surface to about 5mm thickness and stamp out seven circles from each piece.

6 Put a ¼ teaspoon of the cooked apple filling in the centre of each circle, dab a little water around the edges and pinch the edges together to seal.

7 Place the dough balls on the floured trays, cover with dry cloths and leave for about 30–60, minutes until they almost double in size.

8 In a large pan, heat the oil to 175C/350F and fry the doughnuts in small batches for about 3–5 minutes until golden. Keep turning them as they cook.

9 Once cooked, toss each one in sugar while still hot. Serve with the sweetened cream, and apple purée.

DATE, FIG & ORANGE OATMEAL BARS

Serves: 16

Ready in: 50 mins

For the bars:

100g plain flour
100g porridge oats
100g dates, chopped
2 fresh figs, chopped
50g brown sugar
¼ tsp salt
¼ tsp bicarbonate soda
Zest of half an orange
½ tsp ground cinnamon
50g low-fat spread, melted
50ml sunflower oil
50ml orange juice

For the filling:

75g Total 0% Greek Yoghurt
½ orange, zest only
50g caster sugar
30g plain flour
1 large egg, white only, lightly beaten

1 Preheat the oven to 160C/325F/Gas 3, and line a 24x18cm baking tray.

2 Combine the flour, oats, dates, figs, sugar, salt, bicarbonate soda, zest and cinnamon.

3 Mix together the low-fat spread, oil and orange juice, then fold in the flour and oat mixture to form a moist and crumbly mix.

4 Press three quarters of the oat mixture into the bottom of the prepared tray and place the remaining mixture to one side.

5 To make the filling, in a separate bowl, mix together the zest, yoghurt, sugar, flour and egg white. Spread the filling mix over the prepared base and then sprinkle the remaining oat blend on top.

6 Bake for 40 minutes or until golden and cooked through. Cool completely in tray on a wire rack before slicing.



TWO SIMILAR
TRAY BAKES, TWO
DIFFERENT
FILLINGS



MIXED BERRY OATMEAL BARS

Serves: 24

Ready in: 50 mins

For the bars:

100g plain flour
100g porridge oats
50g brown sugar
50g unsalted butter, melted
50ml sunflower oil

50ml apple juice

¼ tsp salt

¼ tsp bicarbonate soda

½ tsp ground cinnamon

For the filling:

75g Total 0% Greek Yoghurt
100g dried cranberries
50g caster sugar
30g plain flour
1 large egg, white only, lightly beaten

1 Preheat oven to 325F/160C/Gas 3 and line a 24x18cm baking tray, or use a non-stick tray.

2 Mix together the flour, oats, sugar, salt, bicarbonate soda, and cinnamon. Next, combine the butter, oil and apple juice and fold into the flour and oat mix.

3 Press three quarters of the oat mixture into the bottom of the prepared tray and place the remaining mixture to one side.

4 In a separate bowl beat together the berries, yoghurt, sugar, flour and egg white. Spread this over the prepared base and then sprinkle the remaining oat mixture on top.

5 Bake for 40 minutes or until edges are golden. Cool completely in tray on a wire rack before slicing.

COOK'S TIP

Serve with a dollop of yoghurt and honey for an extra special treat

APPLE, RASPBERRY AND ALMOND ENERGY BAR

Makes: 12

Ready in: 45 mins

24 frozen raspberries
1 Pink Lady apple, unpeeled, cored and thinly sliced
4 large free-range eggs
120g unrefined caster sugar
190g ground almonds
1 tsp apricot jam
½ tsp ground cinnamon
½ small orange, zest only

1 Preheat the oven to 180C/360F/Gas 4 and grease a tray bake tin. If possible, use an individual tray bake tin that makes 12 miniature bakes. If you don't have one, use 12 silicone muffin cases or an 8cm by 20cm loose-bottomed cake tin.

2 First, separate the yolks from the whites of the eggs. Place the yolks into one bowl and

the whites of three eggs into another. The last egg white will be reserved for the glaze. Use an electric whisk to beat the three egg whites until they form soft peaks, then set aside.

3 Take the bowl with the egg yolks and add the sugar, cinnamon and orange zest. Whisk until pale and creamy. Then stir in the ground almonds – the mixture will be quite stiff.

4 Using a metal spoon, gently fold in the egg whites, a little at a time, until completely combined.

5 Spoon the mixture into your baking tray. Press one or two frozen raspberries down into each bar and then lay a couple of Pink Lady apple slices on top, pressing the white edge down into the mixture to show off the lovely blush of the apple skin.

6 Cook in the oven for 25-30 minutes, until golden and cooked through.

7 In a small bowl or cup, mix together the apricot jam with a teaspoon of the remaining egg white. Using a pastry brush, carefully paint each bar with this mixture to produce a glossy finish. Leave in the tin until completely cool.





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RAINBOW DUST MACAROONS

Makes: 10-12

Ready in: 1hr 10 mins

125g icing sugar
125g ground almonds
90g free-range eggs, whites only
2 tbsp water
110g caster sugar
ProGel Food Colours, assorted colours

- 1 Preheat the oven to 170C/325F/Gas 3 and line a baking tray with baking paper.
- 2 Sieve the icing sugar and ground almonds into a mixing bowl, adding 40g of the egg whites and mix to a paste.
- 3 In a small pan, add the water and sugar together and heat gently to dissolve the sugar, then turn the heat up until the mixture goes syrupy.
- 4 Using a small bowl, add the remaining 50g of egg whites whisking until medium stiff peaks

form. Then pour in the sugar syrup, whisking until the mixture goes stiff and shiny. At this stage add your favourite ProGel Food Colour, using a small amount at a time until you achieve the desired shade. Tip into the almond paste mixture and stir gently until stiff and shiny again.

- 5 Spoon the mixture into a large piping bag. Pipe 4cm flat circles onto the lined tray, 2cm apart. The mixture should be quite loose to give a smooth finish. Once you have piped them, slam the tray on a flat surface two or three times, this will help to flatten them.
- 6 Leave these to stand for 30 minutes to form a skin, then place in the oven for 12-15 minutes.
- 7 Remove from the oven lifting the paper off the baking tray, allowing the macaroons to cool on the paper.
- 8 When cool, fill with your favourite cream filling, or try adding some flair to your fillings by using your favourite colour of ProGel.



Hand Painted Macaroons

For the hand painted macaroons we used the Rainbow Dust Plain & Simple Range mixed with the Rainbow Dust Paint Creator. Once you have created a paint, take a brush and have some fun by painting directly on the Macaroons surface. If you're not confident using a brush freehand, use a stencil to achieve clean, crisp results.

Fine Detailed Macaroons

For the fine detailed macaroons we used Rainbow Dust Double-Sided Food Pens. This is an easy way to achieve great results with little effort. Great for kids and adults, simply choose a pattern and away you go.

Hand Piped Macaroons

Create some royal icing mix and place into a piping bag with a No.1 or 2 piping nozzle. We piped free-hand and once the icing had dried we finish up the decoration with a Rainbow Dust Click-Twist Brush. (Available in 16 colours)

Lustred Macaroons

For the lustred macaroons we used the Rainbow Dust Edible Silk Range. Using a large dry brush, apply the edible silk lustre powder to the surface of the macaroons. Easy and elegant!

WHOOPIE PIES

Makes: 12
Ready in: 30 mins

65g Stork Tub
 100g brown sugar
 1 medium egg
 1 tsp baking powder
 150g plain flour
 30g cocoa
 1 tsp vanilla extract
 125ml semi-skimmed milk
 2 large baking sheets (lined with baking paper and greased)

For the filling:
 125g icing sugar, sieved
 50g Stork tub
 1 dsp milk
 ½ tsp vanilla extract
 Sweets and/or coloured sprinkles

- 1 Preheat the oven to 190°C/375°F/Gas 5 and line two baking trays.
- 2 Place the Stork, sugar and egg in a mixing bowl and beat until smooth.
- 3 Mix the dry ingredients for the Whoopies in a bowl. Stir in the Stork mixture with a spoon or mixer. Then stir in the milk.
- 4 Use two tablespoons to scoop the batter into 24 mounds onto the prepared baking sheets. Bake the Whoopies in the preheated oven for 10-12 minutes until cooked through.

Once cooked, take them out of the oven and leave them to cool on a wire rack.

5 Mix the ingredients for the filling together in a bowl until smooth. Then spread the filling with a palette knife on the flat side of the Whoopies. Sandwich together, reserving some of the filling for decoration.

6 Decorate each Whoopie, by spreading with a little icing on top and finish with your either sweets or coloured sprinkles.

FOR MORE CLASSIC RECIPES WITH A MODERN TWIST, VISIT WWW.BAKEWITHSTORK.COM



WWW.CALIFORNIAPRUNES.CO.UK

PRUNE & CHOCOLATE MACAROONS

Makes: 25
Ready in: 35 mins

80g icing sugar
 180g ground almonds
 180g caster sugar
 4 eggs, whites only
 3 tbsp water
 Drop of lemon juice
 20 prunes
 100g good quality dark chocolate
 Purple food colouring

- 1 Preheat oven to 180°C/350°F/Gas 4.

2 In a bowl, mix the icing sugar, almonds and two of the egg whites into a paste.

3 Next, in a small pan, bring to the boil the caster sugar and water.

4 Whisk the remaining two egg whites on medium to high speed until they form stiff peaks.

5 Once the sugar and water mixture has boiled and become syrupy, add this to the beaten egg whites – add food colouring a little at a time at this stage until you achieve the desired shade. Then whisk on a high speed for one to two minutes.

6 Gently fold this into the sugar, almond and egg white mixture and put into a piping bag.

7 Line two large trays with greaseproof paper

and pipe small circles of the mixture – try to make them all similar in size.

8 Bake in the oven for 10-13 minutes until cooked through, and then remove and set aside to cool on a wire rack.

9 Melt the chocolate in a heatproof bowl over a pan of simmering water. Meanwhile, in a food processor, whiz up the prunes to form a paste.

10 Combine the prune paste with the melted chocolate and allow the blend to cool slightly.

11 Once the macaroons and the paste have cooled, sandwich together two macaroons by piping the chocolate and prune ganache in the middle.

GOURMET'S GUIDE TO AFTERNOON TEA

Break out the good china, and be the host with the most with our crash course in creating the best afternoon tea.

WORDS BY TOM SHINGLER



THE CONTEMPORARY HOME

A TEA FOR EVERY OCCASION

THERE ARE THREE WIDELY-KNOWN TYPES OF 'TEA' IN THE UK – LEARN WHICH IS WHICH

AFTERNOON TEA – what we're focusing on; the traditional, most widely enjoyed tea party associated with aristocrats and Victorian high society

HIGH TEA – this was a less sophisticated occasion for the lower and middle classes, including hot dishes and meat (which sounds a bit better to me personally!). This is why those of us in northern England tend

to refer to our evening meal as tea instead of dinner.

CREAM TEA – this is just a cup of tea with scones, clotted cream and jam, served either on its own or as part of afternoon or high tea. There's a long-running campaign to get 'Devonshire Cream Tea' registered as an EU-protected food alongside Stilton and Melton Mowbray pork pies!

TEA

Depending on how many guests you invite (this guide assumes there will be between four and six of you) get two teapots ready, as it means you have two varieties most people will enjoy (such as English Breakfast and Earl Grey) ready to drink straight away. Heat the teapot with boiling water beforehand to stop it going cold too quickly; if you have an attractive caddy, use that as well. Boil filtered or spring water for the best flavour – if you do use tap water, leave it out the night before, then boil it and leave it for five minutes with the kettle lid off to remove any strange smells. Bring to the boil again when the party begins.

A selection of more exotic teabags or loose leaves with strainers should be served as well, so there's plenty to choose from. Make sure you have a third teapot full of boiling water to top up guests' cups!

SCONES

MAKES: 20 PREPARE: 20 MINUTES COOK: 15 MINUTES

500g self-raising flour, plus extra for dusting
½ tsp salt
100g cold butter, cubed
100g caster sugar
80-100g sultanas (optional)
2 free-range eggs
250ml milk
Clotted cream, to serve
Jams, to serve

1 Preheat the oven to 200°C/400°F/Gas Mark 6. Sift the flour and salt into a large mixing bowl. With your fingertips, rub the butter into the flour until it resembles very fine breadcrumbs. Add the sugar and sultanas (if using) and stir gently to mix.

2 Put the eggs and 150ml of the milk in a small bowl or jug and mix well with a fork. Make a well in the centre of the dry mixture in the bowl and pour in the egg and milk mix. Working quickly with a fork, bring the ingredients together to make a damp, soft but not too sticky dough. Carefully add more milk in small quantities if necessary if it feels too dry and crumbly.

3 With your hands, form the dough into a thick disc and place on a floured work surface. With a rolling pin flatten out to 3cm thick.

4 Using a 5cm round cutter, cut out as many rounds as possible, placing them in rows, a few inches apart, on the prepared baking sheets. Re-form the leftovers into a flat disc, roll out again and cut more rounds until all the dough has been used. Brush the tops with milk to make a light glaze.

5 Bake in the oven for 10-15 minutes until well risen and golden but not brown on top. Transfer to a wire rack and leave the scones to cool for 5 minutes. Serve with cream and jam.

Recipes taken from *Vintage Cakes* by Jane Brocket (£25, Jacqui Small).



SANDWICHES

Finger sandwiches tend to be served at the same time as the cakes, but they're usually the first to be eaten. There are only a few rules – no meat in the fillings, otherwise you'll be turning your high class social occasion into a low-brow high tea and remember to remove the crusts. Freezing the bread for ten minutes before slicing and spreading helps prevent tearing, giving your sandwiches a professional look. Don't make them too far in advance – they may go soggy (although a layer of butter on each side helps prevent this) or stale (avoid by keeping them in an airtight container until the last minute). Some traditional fillings for finger sandwiches include Cucumber, Egg Mayonnaise & Watercress and Smoked Salmon & Cream Cheese, but you can include whatever you like. Aim to serve around six finger sandwiches per person – they should be small, dainty and easily picked up with two fingers.

CREAM V JAM

Both the Cornish and Devonshire people lay claim to the invention of Cream Tea. The Devon tradition is cream first with jam spread on top whilst the Cornish prefer to slather the jam on and top it off with clotted cream. At the end of the day it's a matter of preference – I find there's less mess when the cream is added first with a smaller dollop of jam on top, but I don't want to wade in on this age old South West debate!



SWEETS

Scones are the staple of afternoon tea – except, perhaps, the tea itself – and are always expected. Make sure you have plenty for people to help themselves to, and they should really be homemade rather than shop-bought. Get a tub of clotted cream and a few of your favourite jams to fill them with, but let your guests do this themselves so they can tailor the amounts to suit their own tastes.

Cakes, bakes, pastries, biscuits, macaroons, petit fours, meringues, muffins – all are fine as long as they're small enough to eat in a couple of bites. Aim for about six sweet items per person – you can bake a big cake and then cut it into portions too.

CROCKERY CHECKLIST

Teapots
Tea strainer
Milk jug
Sugar bowl
Plate of lemon slices
Honey jar
Dishes for jam and clotted cream
Three-tiered stand for scones, cakes and sandwiches
Plates
Cups
Saucers
Teaspoons
Knives

SPONGE KISSES

MAKES: 15 PREPARE: 15 MINUTES COOK: 8 MINUTES

For the sponge:

90g plain flour
15g cornflour
1 tsp baking powder
Pinch of salt
2 free-range eggs
120g caster sugar
Icing sugar, for dusting

For the filling

200ml double cream
Lemon curd

1 Preheat the oven to 200°C/400°F/Gas Mark 6. Sift the dry ingredients, except the sugar, together twice onto a plate and then into a small bowl.

2 In a larger mixing bowl, whisk the eggs for 5 minutes until pale, thick and mousse-like. Add the caster sugar in 3 batches, beating well for 2 minutes after each addition. Sift in the dry ingredients. With a large metal spoon, fold in very gently and carefully until combined.

3 Make circles of batter by dropping a dessertspoonful at a time onto a baking tray lined with parchment, keeping the circles well apart. Try to ensure all circles are more or less the same

size. Bake in the preheated oven for 6-8 minutes until well risen and pale gold in colour. Transfer to a wire rack and leave to cool for 1 minute, then lift off the paper and set aside to cool completely.

4 To finish, whip the cream until softly billowing. Match up the kisses to make pairs, spread a little lemon curd on one half and cream on the other, then sandwich together. Dust with icing sugar, then leave to rest for 30 minutes to soften.



PRESENTATION & ETIQUETTE

WHEN YOU'RE WITH FRIENDS, MAKING AN AFTERNOON TEA FAUX PAS IS HARDLY THE END OF THE WORLD. BUT IF YOU WANT TO ENJOY TEA LIKE THE VICTORIANS DID, ADHERE TO THESE RULES



* None of your cakes, sandwiches or pastries should require cutlery to be eaten and have lots of napkins on hand to keep crumbs under control

* Fine china cups, saucers and plates are expected at this sort of gathering; the daintier the better. But this doesn't mean you have to have a large expensive set of matching crockery – a mishmash of different shapes and designs gives your tea party some individuality.

* Start serving between 4 and 6pm, but don't let the party run over two hours.

* When stirring honey, milk or lemon into a cup, place your spoon in a 6 o'clock

position and move it back towards 12 o'clock, making sure not to 'clink' the spoon against the sides.

* The common misconception that outstretching a little finger aids the balance of the cup is not only pointless but slightly silly. This has rapidly become one of afternoon teas most common faux pas – avoid at all costs!

* The host or hostess can share the job of pouring the tea but he or she should always pour the first cup.

* The saucer should be raised with the left hand, while the teacup should be held with the right.

* Tailor the event to your situation – nice weather? Move the party to the garden! Celebrating a special occasion? Crack out a bottle of sparkling wine! Part of the fun of hosting is to make a party your own.



CLARKS MAPLE SYRUP GINGERBREAD BISCUITS

Makes: 10

Ready in: 35 mins

135g butter
135g soft dark brown sugar
20g liquid glucose
135g Clark's Maple Syrup
25ml milk
375g flour
4g baking soda
6g powdered cinnamon
6g powdered ginger
Pinch of ground cloves

1 Preheat the oven to 185C/350F/Gas 4. Meanwhile, melt butter, sugar, maple syrup and milk together in a pan. Now stir in the dry ingredients and mix well. Pour the mixture into an oiled tray to cool.

2 When completely cool, roll out to approximately 4-6mm and cut out with maple leaf shaped cookie cutter.

3 Place the gingerbread biscuits on a baking tray lined with greaseproof and bake in the preheated oven until lightly coloured.

4 Allow the gingerbread to cool completely before decorating with royal icing or chocolate.

CHELSEA BUNS

Serves: 2

Prepare: 10 minutes

Cook: 5 minutes

For the buns:

7g fast action dried yeast

1 tsp sugar

250ml warm milk

500g strong plain flour, plus extra for dusting

1 tsp salt

50g cold butter, cubed

50g caster sugar, plus extra for sprinkling

1 free-range egg

For the filling:

50g butter, melted

75g dark soft brown sugar or dark muscovado sugar

150g mixed dried fruit (raisins, sultanas, currants)

For the glaze:

3 tbsps milk

2 tbsps caster sugar

1 Make the yeast starter by combining the yeast, sugar, milk and 100g of flour in a bowl and leave for 20 minutes until frothy. Put the remaining 400g flour and the salt in a large mixing bowl. Add the butter and rub into the flour with your fingertips until it resembles very fine sandy breadcrumbs. Add the sugar and stir to mix.

2 Pour the yeast mix onto the flour, add the egg and using your hands bring the ingredients together into a soft, rough dough. Turn out onto a floured work surface and knead for 4–5 minutes until the dough is smooth and pliable and starts to feel slightly clammy. Form into a ball. Lightly oil the mixing bowl (no need to wash before doing this) and return the dough to the bowl. Roll the ball round the bowl to ensure it picks up a very light coating of oil. Cover the bowl with clingfilm and leave to rise in a warm, draught-free place for 1½–2 hours until doubled in size (the time taken depends on the room temperature).

3 With floured hands, punch down the dough and turn it onto a lightly floured work surface. Knead for a minute until all the air has been knocked out. Divide the dough into two equal pieces. Roll out each one into a rectangle about 35 x 20cm. Brush with melted butter, sprinkle with brown sugar, then scatter the dried fruit on top.

4 Starting at the wider end, roll up into a tight roll, pressing firmly as you roll. Pinch the seam together tightly (a little milk brushed over helps) to prevent the roll undoing. Trim the ends, and cut each roll into 8 pieces, each about 3cm long.

5 Place on a baking sheet cut side up and almost touching (about 1–2cm apart). The buns will expand and touch during rising and baking. Cover with a piece of lightly oiled clingfilm and leave in a warm place to rise for 45 minutes. Towards the end of the rising period, preheat the oven to 200°C/400°F/Gas Mark 6.

6 Put the buns in the preheated oven and bake for 20 minutes before brushing with the glaze, which should be made just before you need it. To do this, heat the milk in a saucepan until it is very hot but not boiling, take off the heat, add the sugar and mix well with a pastry brush. Open the oven, pull out the sheet halfway and brush the buns with the glaze. Return to the oven and bake for a further 5 minutes until the buns are brown and shiny.

7 Remove from the oven and transfer to a wire rack. Sprinkle with sugar (if using) and leave to cool. Pull the buns apart when serving.



MADELEINE CAKES

Makes: 24

Ready in: 25 mins

2 eggs

60g caster sugar

60g icing sugar, sifted, plus extra for decoration

35g self-raising flour, sifted

35g plain flour, sifted

75g unsalted butter, melted

1 tbsp water

30g Rachel's Low-fat Rhubarb Yogurt

3 drops pink food colouring

2 tsp vegetable oil, for greasing, or cake release spray

1 Preheat oven to 180C/350F/Gas 4, then grease a twelve-hole Madeleine pan with the cake release spray or vegetable oil.

2 Beat together the eggs, sugar and icing sugar using an electric whisk until the mixture becomes thick and creamy. Then, stir in the

sifted flours to the egg and sugar mixture.

3 In a pan, melt the butter and stir in the water. Add this to the main mixture by pouring it down the side of the mixing bowl. Fold in well, then add the yoghurt and stir gently.

4 At this stage, split the Madeleine mixture in half into two separate bowls. Add the food colouring to one bowl, be really careful to gently incorporate this so you don't lose the light and fluffy texture.

5 Drop rounded tablespoons of each mixture, plain and pink, into each pan hole.

6 Bake for 10 minutes until golden brown. Tap the pan gently to release the cakes or remove with a small palette knife. Dust with icing sugar and serve immediately.

For a neater finish use a disposable piping bag with a small cut when adding the mixture to the tin. And, if you're feeling really creative, you could also try striped Madeleine cakes by piping a pink centre and vanilla either side.



SPICED BEETROOT & APPLE MUFFINS WITH CRUNCHY HAZELNUT TOPPING

Makes: 12

Ready in: 25 minutes

275g plain flour
2 tsps baking powder
2 tsps ground mixed spice
1 tsp ground cinnamon
2 large free range eggs
125g unsalted butter, melted
60g caster sugar
175ml milk
1 pack natural cooked beetroot, grated coarsely
2 apples, cored and grated coarsely

For the hazelnut topping:

75g self raising flour
1 tsp ground mixed spice
40g unsalted butter, cut into little cubes
75g demerara sugar
75g blanched hazelnuts, roughly chopped

1 Preheat the oven to 190°C/ Gas Mark 5. Line a 12 hole muffin tin with paper cases.

2 Sift the flour, baking powder and spices into a large mixing bowl. In another mixing bowl whisk together the eggs, melted butter, sugar and milk. Pour into the flour and mix very lightly – don't worry if it looks lumpy.

3 Gently fold through the grated beetroot and apple and spoon into the muffin cases. To make the topping, stir the mixed spice through the flour, then add the butter, sugar and nuts.



TEATIME MUFFINS

Makes: 12

Ready in: 30 mins

120g rolled oats
250g The Lake District Dairy Co. Quark, plus extra, to serve
65ml semi-skimmed milk
100ml sunflower oil
1 large egg, beaten
100g soft brown sugar
150g plain flour
1 tsp baking powder
½ tsp bicarbonate of soda
1 tsp salt
150 dried dates, apricots or cranberries, chopped

1 Preheat the oven to 200C/400F/Gas 6, and line a 12-hole muffin tin with paper cases.

2 In a bowl, stir the oats with the quark and milk and leave to soak for five minutes.

3 Next, add the oil, egg and sugar and mix in well.

4 Sift the flour with the baking powder, bicarbonate of soda and salt into the bowl. Then scatter the dried fruit on top and then quickly fold in. Be careful not to over mix; leave a few pockets of flour – these will disappear when cooked and give a lighter result.

5 Divide the batter equally among the paper cases in the muffin tin (adding some oats on top to garnish) and bake for about 20 minutes until risen and golden brown.

6 Once cooked, remove from the oven and allow to cool for five minutes, then set aside on a wire rack. Serve split and filled with a little more quark.

STRAWBERRY CHOCOLATE BROWNIES

Serves: 16

Ready in: 45 mins

200g dark chocolate, chopped
200g dark Muscovado sugar
150g 0% fat Greek yoghurt
150g plain flour
2 medium eggs
2 tbsp Streamline strawberry jam
Fresh strawberries, to serve

- 1 Preheat the oven to 170C/340F/Gas 3 and line a 20x20cm tin with greaseproof paper.
- 2 Heat the chocolate in a bowl over a pan of hot water, stirring occasionally.
- 3 While the chocolate is melting, whisk the eggs in a mixing bowl until they're fluffy and thickened. Continue whisking, gradually adding the sugar and then stir in the yoghurt.
- 4 Gently combine the melted chocolate with the egg mixture until completely mixed, then sieve the flour into the same bowl and gently fold in.
- 5 Pour half of the mixture into the brownie tin, spread it into the corners, then drizzle over the strawberry jam. With a skewer, or tip of a knife, lightly swirl the jam into the mixture.
- 6 Top with the remaining mixture, then bake for 30-35 minutes until the brownie has a crust on top but is still soft in the middle.
- 7 Leave to cool in the tin then cut into 16 squares. The consistency improves the next day, so if you can bear it keep them in an airtight tin overnight and serve the following day, with fresh strawberries.



GLUTEN-FREE BROWNIE TOWER

Serves: 6-8**Prepare:** 15 minutes**Cook:** 35 minutes**For the brownie:**

30g rice flour

30g cocoa powder

125g dark chocolate

125g plus 1 tbsp butter

3 free range eggs

250g caster sugar

For the decoration:

250ml double cream

Icing sugar, to taste

Summer fruits, such as strawberries, redcurrants or whatever is in season, to serve

1 Preheat the oven to 180°C/350°F/Gas 4. Start by greasing and lining a brownie pan.**2** Pass the rice flour and cocoa powder through a fine sieve/strainer to get rid of any lumps. Melt the butter and chocolate together. You can do this the traditional way over a bain-marie, but I can never see the point when a microwave is just as effective! Just put them in a plastic bowl and melt on a medium setting.**3** Once the butter and chocolate have

melted, give them a gentle stir until they are fully combined. Don't over-stir, or the chocolate will become grainy. In a separate bowl, beat the eggs with the caster sugar until all the sugar has been incorporated and you have a pale yellow paste. It helps if you have an electric whisk, but it can also be done by hand.

4 Add the flour and cocoa powder to the egg mixture and fold it in, then add the melted chocolate and butter mixture and fold it in. Pour the mixture into the prepared pan, then drop it onto your work surface a couple of times to get rid of any bubbles (this helps to make an extra-rich, gooey brownie). Bake in the oven for 30 minutes, then leave it to cool in the pan. Don't worry if the top has cracked a little.**5** Cut into squares, then stack them randomly on a serving dish, one on top of another, as high as you dare. Whip the cream with some icing sugar (the quantity depends entirely on how sweet you like it). If you have a piping bag, fill it with the cream and pipe it over the tower; if not, just spoon it over. Dot the tower with the summer fruits, dust with icing sugar.

BLACKBERRY & CINNAMON SPONGE SQUARES

Makes: 16

Ready in: 1 hr

For the sponge:

100g light muscovado sugar
100g self-raising wholewheat flour
50g ground almonds
1 tsp baking powder
1 tsp ground cinnamon
100g soft margarine
2 medium eggs
175g blackberries

For decorating:

250g full fat mascarpone cheese
50g icing sugar
¼ tsp ground cinnamon
16 blackberries

1 Preheat the oven to 180C/350F/Gas 4. Line a 20cm shallow square cake tin with a piece of non-stick baking paper a little larger than the tin, cut into the corners diagonally then press the paper into the tin so that the base and sides are lined.

2 Add sugar, flour and almonds to a large bowl then stir in the baking powder and cinnamon. Add the margarine and eggs and beat together with a wooden spoon until soft and creamy. Mix in the blackberries then spoon into the tin and level the surface.

3 Bake for 25-30 minutes until well risen, browned and the top springs back when lightly pressed in the centre. Leave the cake to cool for 10 minutes then lift out of the tin using the paper, transfer to a wire rack and allow to

cool completely.

4 To decorate, beat the mascarpone and icing sugar together until soft and creamy. Stir in half the cinnamon then spread over the cake. Cut into 16 small squares; add a blackberry to the centre of each then sprinkle with the remaining cinnamon. Lift cakes off the paper and transfer to a serving plate.



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CHOCOLATE CAKE SQUARES

Makes: 16

Ready in: 45 mins

25g cocoa powder, sifted
3 tbsp water, hot
225g margarine
225g caster sugar
300g self-raising flour
2 tsp baking powder
4 eggs
2 tbsp Rachel's Greek Style Natural Low-fat Yogurt

For the icing:

150g dark chocolate
100g double cream
100g Rachel's Greek Style Natural Low-fat Yogurt
2 tubes of Smarties or children's sweets

1 Preheat the oven to 180C/350F/Gas 4 and grease and line a small tray bake tin measuring 30x23cm.

2 Measure the cocoa and water into a small bowl and mix well to form a smooth paste.

3 In a separate mixing bowl, add all the other ingredients and beat well until creamy, fluffy and light in colour, then add the cocoa paste and mix again. Pour the mixture into the prepared tin.

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PUMPKIN SCONES

Makes: 6-8

Ready in: 35 minutes

For the scones:

260g all-purpose flour
75g light or dark brown sugar
1/2 tsp ground ginger
1/2 tsp ground cinnamon
1 tsp baking powder
1/2 tsp baking soda
1/4 tsp salt
113g unsalted butter, chilled and cubed
50g raisins
80-120ml buttermilk
120ml canned or pulped pumpkin
1 tsp vanilla extract

For the egg wash:

1 free-range egg
1 tbsp milk

1 Preheat the oven to 200°C/400°F/Gas Mark 6. In a large bowl, mix together the flour, sugar, spices, baking powder and soda and salt. Using a knife or pastry blade, cut the butter into the flour mix until it resembles coarse breadcrumbs, then stir in the raisins.

2 In a separate bowl, mix together the buttermilk, pumpkin and vanilla; add to the flour mixture, then mix until the dough just comes together. Transfer to a lightly floured surface and knead lightly.

3 Divide into 6-8 portions and pat them gently so they form 4cm thick rounds. Place the scones onto a baking sheet and brush the tops with the egg wash. Bake for about 20 minutes or until golden and a toothpick inserted into the middle comes out clean. Transfer to a wire rack to cool.



PROPER CORNISH SCONES

Makes: 12

Ready in: 20 mins

500g plain flour
15g baking powder
100g caster sugar
100g diced butter
250ml milk
Pinch of salt

For the egg wash:

2 egg yolks
10ml milk
Pinch of sugar

1 Preheat the oven to 200C/400F/Gas 6.

2 Meanwhile, sieve the flour, baking powder, sugar and salt into a bowl. Then, using just your fingertips, rub the butter into the flour mixture until it is no longer visible.

3 Add the milk and stir in well. Once the mixture starts to come together, turn it out onto a lightly floured surface and knead gently until it forms a soft, smooth dough.

4 Roll out the dough on a lightly floured surface to a thickness of 2.5 cm and cut into rounds with a 5cm cutter.

5 Place the dough circles on a baking tray lined with parchment paper.

6 For the egg wash, mix all the ingredients together in a small bowl and brush onto the top of each scone twice.

7 Pop in oven and bake for 8-10 minutes or until golden brown and cooked through, but be careful not to over-bake them or they will become dry.

8 Serve the scones warm with Cornish clotted cream and homemade strawberry jam.

THE GREAT BRITISH PATISSERIE REVIVAL

Delicate macaroons and petit four are a signature of Parisian bakeries, but a new generation of British chefs are wowing the world with their own fantastic creations. Angela Kennedy investigates



It's no exaggeration to say the great British pudding is world famous; from steamed syrup sponge to sticky toffee and jam roly poly, no other nation does pure stodgy perfection quite like us. But when it comes to dainty pastries and complex patisserie, we haven't historically impressed.

Indeed, Faustine Bollaert, the host of the French version of *Great British Bake Off* – *Le Meilleur Pâtissier* – got into hot water in 2013 when she criticised British contestants for not being as skilful as their Gallic counterparts. She told the *Daily Mail*: “French people know how to make delicate patisserie. I think the general cooking standards here are much higher. You put far too much sugar in your cakes in Britain. It is very unhealthy.”

Best of British

But on the contrary, the fine art of patisserie is undergoing a huge renaissance at the moment, with British pastry chefs getting international recognition for the first time. has undoubtedly fuelled interest in pimping up our puddings, but professional

patisserie is distinct from home cooking. It's baking's upper crust relative, taking pastry to a whole new level with tricky techniques and jaw-dropping decorative art that would look at home in the Tate Modern. “It takes a minimum of five years of training to become proficient in the basics and to understand how ingredients work together,” says Andrew Gravett, a top British patissier who also trains professional chefs. “But you also need the creativity and talent to be able to create something magnificent.”

The British patisserie revival was given a huge boost by an unexpected victory at this January's European Pastry Cup in Geneva. The UK team – Barry Johnson, Nicolas Belorgey and team president Martin Chiffers – took first place, pushing the more traditional pastry maestros off the podium.



In a gruelling five-hour patisserie marathon, competitors had to create two fruit desserts and nine identical ones, plus one sugar and one chocolate sculpture. The UK dishes were designed around the stage adaptation of Disney's *The Lion King*. So what is behind the sudden surge of success for British patisserie? Team captain Barry Johnson explains: "Britain has always had a great pedigree of pastry chefs, but in the past restaurants and hotels in this country gave us little exposure. Now this is starting to change."

Claire Clark, a world-leading patisserie consultant from Buckinghamshire, who was awarded an MBE in 2011 for her work in the industry, adds:

"We'd forgotten how good our own cakes are, so it's great to see them back in vogue. Our heritage of baking comes from cooking at home with Eccles cakes, Bath buns and Devon splits. Modern patisserie puts fresh twists and new designs on these classics."

Back to School

Graham Dunton, whose patisserie department at the School of Artisan Food has seen a massive increase in interest for its pastry courses over the past year, thinks fresh British ingredients are the key to patisserie success.

"Here in the UK we have amazing ingredients for patisserie: fruits, flour, cream, cheese. When British seasonal produce is used to create artisan pastries the results can be spectacular."

Other top culinary schools are feeling the effects of this trend, too. "We are experiencing huge demand for our patisserie courses right now," says Colin Bennett, head pastry chef at Ashburton Cookery School in Devon. "So much so that we're launching another two at intermediate and advanced levels this year." Colin thinks the influx of students are looking to patisserie as a creative outlet, but are also seeing the art as a new career step. "I see former bankers, lawyers and other professionals who are changing jobs later in life and enrolling on our courses. Students are looking for creative satisfaction and want to take their skills a step further from home baking."

Hospitality education giant Le Cordon Bleu cookery school also reports an increase in enrolments for patisserie. It offers short courses on cake decorating and baking for those who just want to flex their rolling pin to a patisserie diploma for people with professional aspirations. Despite having its origins in classic French cuisine, Le Cordon Bleu students in the UK are taught how to make British regional specialities, including shortbread, lemon drizzle cake, trifle and scones.

Its head patisserie chef, Julie Walsh, thinks the British incarnation has something unique to offer the world – from which even the French pastry masters can learn. "We have started to embrace the multicultural aspects of English life in our patisserie," she says. "You're far more likely to see a patisserie shop in London serving products from different ethnic backgrounds and flavour fusions than in Paris, for example. Many French chefs work in London to gain this unique experience."

And you don't have to wait for the current crop of students to graduate because authentic patisserie shops are popping up across the country, as the British public rushes to get its luxury sweet fix. Celebrity chef Rosemary Shrager has just opened an extremely elegant-looking store in Tunbridge Wells, where her cookery school is located. She is putting on an advanced patisserie course this June. "There's a growing interest in more complicated food," she says. "People want to know about





the traditional techniques involved in making fine patisserie. It's not something you can just rustle up easily – but the reward is worth the effort.”

Posh Puds

Exclusive Parisian patisserie La Pâtisserie des Rêves launched its first branch in Marylebone, London in January this year – and was apparently sold out within a few hours of opening its doors! But home-grown talent William Curley from Methil in Fife was already on to the trend, opening Dessert Bar in Belgravia in 2009, where you can watch as your posh pud is specially prepared in front of you. Chefs are increasingly seeing dessert as a main event with Michelin-starred British restaurants ramping up their focus on the sweet side of the menu. Meanwhile, style maven Lily Vanilli's patisserie has even graced the

pages of Vogue magazine. "For me, baking was a hobby that turned into an obsession. But I think the current craze is part of a larger movement about valuing craftsmanship and re-appropriating food production back from the supermarkets."

"British patisserie has never been as high profile as it is now," adds Andrea Ruff of the Association of Pastry Chefs. 'From mums to lorry drivers, people now know what a croquembouche is and how to make brioche. They're willing to have a go at mixing sourdough and are discovering that you need to temper chocolate for snap and shine. Home cooks are now familiar with these and a hundred-and-one other patisserie terms that were once only ever heard in professional kitchens.' Professional or amateur, the new focus on quality British patisserie can only make for a sweeter dinner time.

Our heritage of baking comes from cooking at home with British recipes, such as Eccles cakes, Bath buns and Devon splits. Modern patisserie puts fresh twists and new designs on these classics



Pies & Tarts

Savour our collection of tried and tested sweet pie and tart recipes, complete with expert tips and recommendations from top chefs and bakers





SPICED WINTERBERRY PIE

Serves: 6

Ready in:: 1 hr 40 mins

For the pastry:

300g plain flour
3 tbsp icing sugar, sifted
Pinch of salt
150g unsalted butter, cold and cubed
2 medium eggs, beaten
1 tbsp golden caster sugar

For the filling:

200ml Belvoir's Spiced Winterberry Cordial
900g blackberries
2 tsp cornflour
2 tsp golden caster sugar

- 1 Place the flour, icing sugar, salt and butter into a food processor and blitz until the mixture resembles fine breadcrumbs.
- 2 With the processor still running, gradually add the beaten eggs until the dough binds together, and reserve the remaining egg.
- 3 Turn the dough out onto a lightly floured work surface and knead until smooth. Wrap in cling film and chill for 30 minutes.
- 4 Meanwhile, pour the cordial into a small saucepan and reduce over a low heat until the cordial thickens slightly. Once thickened, set to one side.
- 5 Roll out two-thirds of the pastry until it is large enough to line your pie dish, then use a rolling pin to lift it over the dish. Gently ease the pastry into the dish, pressing it into the base and sides.
- 6 Preheat the oven to 180C/350F/Gas 4 and place a baking sheet into the oven.
- 7 In a bowl, mix the blackberries with the cornflour and sugar then pile into the pastry lined dish, finally pour the cordial all over the fruit.
- 8 Roll out the remaining pastry for the lid, brush the edges of the pie with beaten egg then carefully place the lid on top. Using a sharp knife trim off the excess pastry then press the edges with a fork or pinch with your fingers. Brush the lid with the leftover beaten egg and sprinkle the top with caster sugar. Carefully make two small holes in the centre of the lid.
- 9 Place the pie in the oven, on the baking sheet, for 35-40 minutes until the pastry is golden brown.
- 10 Serve warm with custard or double cream.

COOK'S TIP

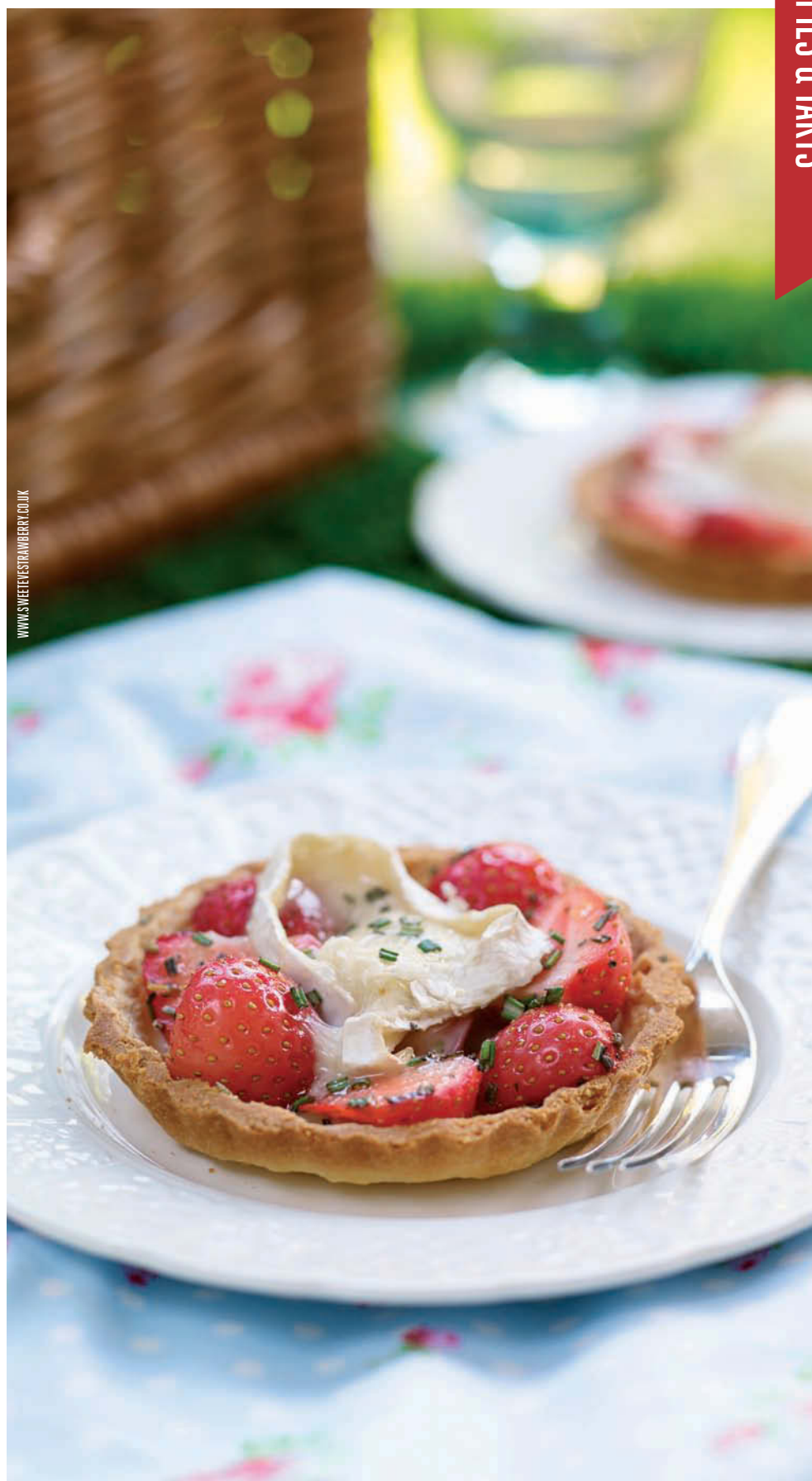
To spice up the pastry add ½ tsp of ground cinnamon

STRAWBERRY, GOAT'S CHEESE & BLACK PEPPER TART

Makes: 4

Ready in:: 1 hr

1 packet of frozen shortcrust pastry
400g Sweet Eve strawberries
1 tsp cracked black pepper
1 sprig of rosemary, finely chopped
400g goat's cheese log



- 1 Preheat the oven to 200C/400F/Gas 6 and grease four mini tart tins.
- 2 Roll out the pastry on a floured surface, then cut out a circle big enough to fit into each tart tin.
- 3 Carefully lay the pastry discs into the tins and press gently into the corners.
- 4 To blind bake the pastry, lightly prick the pastry bases with a fork then bake for 20-30 minutes until cooked thoroughly.

- 5 Meanwhile, hull and halve the strawberries, then mix in a bowl with the black pepper and chopped rosemary.
- 6 When the tart cases are ready, spoon in the strawberries and then add a slice of goat's cheese on top of each one. Place the tarts back in the oven for 10 minutes until the cheese has melted and bubbled.
- 7 Remove from the oven and allow to cool slightly before serving.

LUSCIOUS LEMON TART

Serves: 6

Ready in:: 1 hr 45 mins

4 medium eggs
100g caster sugar
80ml lemon juice, freshly squeezed
2 tbsp lemon zest
120ml Alpro Soya Single alternative to cream
Pre-made sweet pastry tart case
Icing sugar, for dusting

- 1** Preheat the oven to 140/275F/Gas 1.
- 2** Whisk together the eggs, caster sugar, lemon juice and zest before adding in the Alpro Soya Single.
- 3** Pour mixture into a medium sized pan and gently warm through. Be careful not to overheat the mixture as you will end up with scrambled eggs.
- 4** Put the pastry case on a baking tray and pour in the warmed lemon mixture. Place in the preheated oven for 25 minutes, until just set.
- 5** Remove from the oven and leave to cool for a least 1 hour.
- 6** Dust with icing sugar before serving.



LEMON & LIME MERINGUE PIE

Serves: 8

Ready in:: 55 mins

For the base:

350g ready prepared shortcrust pastry

For the filling:

6 tbsp cornflour

300ml water

3 lemons, juice and rind

2 limes, juice and rind

175g caster sugar

4 large eggs, separated, yolks

For the meringue:

4 large eggs, separated, whites

175g caster sugar

3 tsp cornflour

1 Preheat the oven to 200C/400F/Gas 6 and lightly oil a fluted flan Pyrex dish.

2 Roll out the pastry on a lightly floured surface and use it to line the dish. Place some baking beans on top of the pastry and bake blind for 15 minutes. Remove the baking beans and reduce the oven temperature to 180C/350F/Gas 4, cook for a further five minutes, then remove from the oven and set aside.

3 Mix 6 tablespoons of cornflour with 300ml of water in a medium pan. Add the lemon and lime rind and juice and bring slowly to the boil, stirring all the time until thickened.

4 Remove from the heat, cool slightly then beat in 175g of sugar and the egg yolks. Pour into the pastry case.

5 For the meringue, whisk the egg whites until very stiff, then whisk in half of the 150g of sugar and 3 tsp of cornflour. Fold in the remainder of the sugar and pile the meringue on top of the filling.

6 Bake in the oven for 20-25 minutes until crisp and golden.

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BLACKBERRY & ALMOND TART

Serves: 6

Ready in:: 50 mins

320g pack ready rolled shortcrust pastry

3 medium eggs

175g unsalted butter, softened

175g caster sugar

175g ground almonds

1 tsp almond essence

150g fresh blackberries

A little icing sugar to serve

1 Preheat the oven to 180C/350F/Gas 4. Grease a Pyrex quiche/flan dish and line with the pastry, trim the edges.

2 Beat the eggs, butter, sugar, almonds, and almond essence together, and spoon into the dish.

3 Top with the blackberries and bake for 30-35 minutes until set and golden brown.

4 Serve warm dusted with a little icing sugar.

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“Mum, this one's for you: a tart that sings of summer”

GBF columnist Sophie Wright presents the true taste of a British summer – freshly-picked raspberries served with lashings of lemon

LEMON & RASPBERRY TART

Serves: 8

Ready in: 1 hour 30 minutes

For the pastry:

225g plain flour
150g cold butter, cubed
25g icing sugar
1 free-range egg yolk
Zest of 1 lemon

For the filling:

9 free-range egg yolks
300ml double cream
300g caster sugar
Zest and juice of 5 lemons
20-30 fresh raspberries

1 Preheat the oven to 200°C/400°F/Gas Mark 6 and grease a 28cm loose-bottomed tart case. Make the pastry by combining the butter and flour until the mixture resembles breadcrumbs, either by hand or in a processor. Add the icing sugar, the egg yolk, and a few tablespoons of water if needed.

2 The pastry should come together easily and not stick to the side of the bowl. Roll out to 3mm thick on a well-floured surface, being sure not to overwork the mixture. Line the tin with the rolled pastry and push it right into the corners, leaving the excess pastry hanging over the edge. This can be trimmed off once the pastry is cooked.

3 Chill for at least 30 minutes, then line the tart case with parchment paper and pour in some baking beans. Bake blind for 15 minutes or until the pastry is slightly golden brown, then turn the oven down to 180°C/350°F/Gas Mark 4.

4 Mix the egg yolks with the sugar until it has dissolved, then add the cream, lemon juice and the zest. Line the bottom of your blind-baked pastry case with raspberries, bottoms facing up. Pour the mixture carefully over the raspberries.

5 Bake for 45 minutes, or until the tart is set but still has a slight wobble. Leave to cool for an hour or so before serving with extra raspberries and a dollop of rich mascarpone.



SOPHIE WRIGHT

There is no better sight than a tower of tumbling British summer fruits, brought to the table and served after a meal with clouds of cream.

The unmistakable sweet yet tart sensation that strikes your taste buds when you put that first berry into your mouth is one that I'm sure we all crave and, for me, the one that really ticks all my boxes is the British raspberry. The champion of all jams, the master of the summer pudding and, of course, the perfect bed partner to all things citrus and creamy.

I only remember picking raspberries on a pick-your-own farm, never from Nanny's garden like so many of my first fruit and vegetable experiences. I remember wandering around with mum with my head down, looking for the plumpest and most juicy, with the warning not to eat too many before we washed (and paid) for them. A plea that went in one ear and out the other – to me that was like telling a dog not to chase a stick! We piled our punnets high with all we could fit and went off to pay, with full bellies and a slight feeling of raspberry thief's remorse. I remember taking home our pickings, with not much to share with anyone else and no chance of a tower of berries or the perfect jam.

My beloved mother is a rather wonderful baker, and one of her specialties is her famous lemon tart. This dessert has been made at nearly every family occasion I can remember, from the first in-law introductions to my notorious hen party! So, Mum, this one is for you. A lemon and raspberry tart that sings of summer and all things quintessentially British.

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CARAMELISED PECAN & PRUNE TART

Serves: 8
Ready in: 1 hr 30 mins

100g pecans
175g double cream
175g sugar
1 tbsp walnut or pecan oil
175g California Prunes, pitted and coarsely chopped
1 shortcrust tart shell, pre-baked
60g bitter-sweet chocolate, chopped

- 1** Preheat an oven to 190°C/375°F/Gas 5.
- 2** Place the pecans on a baking sheet and bake for 3-5 minutes, until they smell nutty and turn golden. Once cooked, remove from the oven and increase the temperature to 200°C/400°F/Gas 6.
- 3** In a saucepan, over medium to high heat, mix the cream, sugar and walnut oil. Bring to a boil, then reduce the heat to medium and simmer slowly until it thickens slightly – 3 minutes should be enough.
- 4** Once the mixture has thickened, remove from the heat, add the pecans and prunes and stir together. Leave to stand for 15 minutes.
- 5** Pour the filling into the pre-baked pastry case, distributing the nuts and prunes evenly. Bake for 30-40 minutes until the top is a combination of creamy white and russet caramel.
- 6** Once cooked, cool the tart on a rack for 15 minutes. Then, loosen the pastry from the sides of the pan with a thin paring knife.
- 7** Melt the chocolate in the top of a double boiler, or in a heatproof bowl above a pan of simmering water. With a fork, using a back and forth motion, drizzle threads of chocolate onto the top of the tart, distributing evenly. Cut into pieces and serve.

HONIED PECAN PIE

Serves: 8
Ready in: 1 hour 15 minutes

For the pie:

375g chilled readymade sweet shortcrust pastry
Flour for dusting
200g Rowse Pure & Natural clear honey
200g light muscovado sugar
75g butter
1/4 tsp ground cinnamon
1 tsp vanilla extract
3 free-range eggs
150g pecan nuts

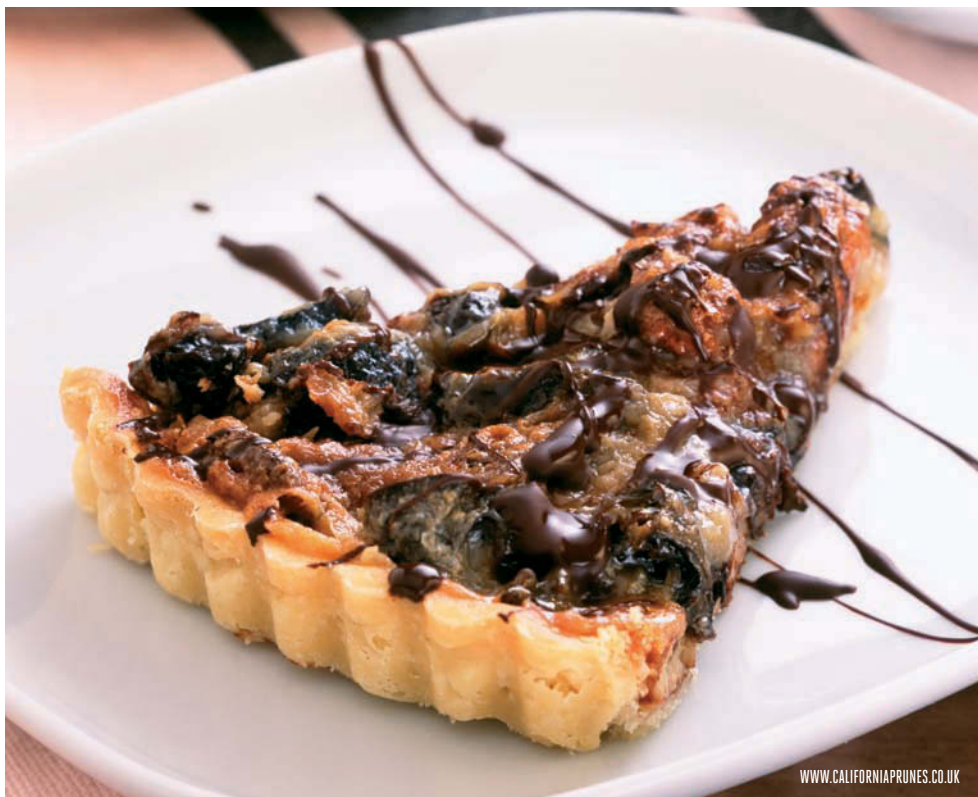
For the honey cream:

300ml double cream
2 tbsps Rowse Pure & Natural clear honey
Ground cinnamon, to taste

1 Roll the pastry out thinly on a lightly floured surface until a little larger than a 23cm x 2.5cm deep fluted loose based flan tin. Lift the pastry over a rolling pin, drape in the flan tin and press the pastry into the fluted sides. Trim off the excess pastry so that it stands a little above the top of the tin. Prick the base of the pastry case with a fork then chill in the fridge for 30 minutes.

2 Line the pastry case with a large square of greaseproof paper and baking beans (or dried macaroni if you don't have any beans). Bake in a preheated oven set to 190°C/375°F/Gas Mark 5 for 10 minutes, remove the paper and beans and cook for five more minutes until the case is just cooked. Reduce the oven temperature to 180°C/350°F/Gas 4.

3 Put the honey, sugar, butter and cinnamon



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into a saucepan and heat gently, stirring occasionally until just melted. Take off the heat and leave to cool slightly.

4 Beat the vanilla with the eggs in a small jug then gradually beat into the cooled honey mixture. Pour into the pastry case and arrange the nuts over the top.

5 Carefully transfer to the oven and bake for 25-30 minutes until the filling is set and the nuts slightly darkened. Check after 15 minutes

of cooking and cover the top loosely with foil if the top seems to be browning too quickly.

6 Leave to cool in the tin for 30 minutes, then remove and transfer to a serving plate. Pour the cream into a bowl, whisk until just holding its shape then drizzle the honey over the top.

7 Lightly fold together so the honey is marbled through the cream, then spoon into a bowl and sprinkle with the cinnamon. Serve spoonfuls with wedges of pecan pie.

TREACLE TART

Serves: 6-8

Ready in: 1 hour 20 minutes

For the tart:

170g butter, softened
 85g caster sugar
 1 small free-range egg
 4 drops vanilla extract
 Zest of ½ a lemon
 260g plain flour

For the filling:

450g golden syrup
 30g unsalted butter, cubed
 1 large free-range egg, beaten
 3 tbsps double cream
 Grated zest of 2 lemons
 4 heaped tbsps wholemeal breadcrumbs

1 In a large mixing bowl, lightly beat the butter and sugar with a wooden spoon until a light creamy consistency has been achieved.

Combine with the egg, vanilla and zest then add the flour and mix to a paste. Cover with clingfilm and refrigerate for 30 minutes.

2 Roll out on a lightly floured surface until the pastry is 3mm thick. Carefully line a 20cm tart tin with the pastry and chill for 15–20 minutes. Line the pastry with aluminium foil and fill with baking beans.

3 Preheat the oven to 190°C/375°F/Gas Mark 5. Take the tart tin and bake blind for 15 minutes. Remove the foil and beans, return to the oven and turn the heat down to 180°C/350°F/Gas Mark 4. Bake for 5 more minutes.

4 Place the golden syrup into a saucepan and

warm very gently over a low heat.

Remove from heat, add the butter and stir until melted. Make sure the mixture is just warm, not too hot. Beat together the egg and cream in a separate bowl and then add to the syrup, with lemon zest and breadcrumbs. Stir to mix evenly, then pour into the baked pastry case. If desired, you can add a lattice top by cutting strips of rolled pastry and arranging them on top.

5 Bake in a 170°C/340°F/Gas Mark 3 oven for 25–30 minutes until the filling sets to a gel. Remove from the oven and leave for 20–30 minutes before serving warm.



RECIPE TAKEN FROM PIE BY DEAN BRETTSCHEIDER, PHOTOGRAPHY BY AARON MCLEAN (£25, JACQUI SMALL LLP)

PEAR & FENNEL TARTE TATIN

Serves: 8

Ready in: 1 hour 20 minutes

300g strong bread flour
50g butter, chilled
1 pinch sea salt
15g smoked paprika powder
1 tbsp black sesame seeds
½ tsp lemon juice
225g butter, chilled

For the filling:

6 medium-sized ripe pears, peeled,
cored and halved
100g unsalted butter, softened
220g caster sugar
1 tbsp fennel seeds, lightly bruised

1 To make the pastry, mix together the flour, first measure of butter, salt, paprika and sesame seeds in a mixing bowl. Add 150ml ice cold water and the lemon juice and mix until it forms a firm dough. Form into a ball, cover with clingfilm and allow to rest for 10 minutes, then use a rolling pin to flatten the dough out into a 25cm square, roughly 1cm thick.

2 Roll the second measure of butter to a 17cm square and place on top of the dough. Fold the corners of the pastry over the butter until you completely cover the butter. Give the pastry six single turns by folding the mixture over itself and re-rolling it out. Cover with clingfilm and leave in the fridge until needed.

3 Remove the pastry from the refrigerator and allow to sit for 20 minutes at room temperature before using. On a lightly floured surface, roll out the pastry to 5mm thick then, using a sharp knife, cut out a 25cm circle. Fold the pastry in half and then in half again to make a quarter, wrap in clingfilm and place in the refrigerator.

4 Preheat the oven to 220°C/425°F/Gas Mark 7. In a bowl, mix together the softened butter and sugar to form a soft batter-like consistency, then use it to evenly coat the bottom of a 20cm ovenproof frying pan. Sprinkle the fennel seeds evenly over the top, then add the pear quarters round-side down in a circular pattern, starting from the outside first and working your way carefully into the middle.

5 Place the frying pan over a low heat to allow the butter and sugar mixture to dissolve and start to bubble. When the caramel syrup is simmering evenly, turn up the heat and cook for 8 minutes or until the pears are tender and the caramel syrup has thickened and turned golden-brown. Occasionally, gently shake the pan to ensure even cooking. Remove the frying pan from direct heat and allow to cool for 5 minutes.

6 Place the pre-rolled puff pastry circle on top

of the pears, tucking the edges of the pastry inside the rim of the frying pan. Prick with a fork several times and place the tart into the oven and bake for 10 minutes. Reduce the heat to 200°C/400°F/Gas Mark 6 and bake for a further 20–25 minutes or until the pastry is golden-brown and cooked through.

7 Carefully remove the baked tart from the

oven and allow to cool for 4 minutes. Place a large, flat serving plate on top of the pastry and then, holding the plate and the pan firmly together, flip and invert so the plate is on the bottom and the frying pan on top. Allow to cool slightly before cutting into eight wedges and serve with vanilla ice cream.

RECIPE TAKEN FROM *PIE* BY DEAN BRETTSCHEIDER, PHOTOGRAPHY BY AARON MCLEAN (©25, JACQUI SMALL LLP)





NUTMEG & ROSEMARY CUSTARD TARTS

Serves: 8
Ready in: 40 minutes

For the pastry:
 170g butter, softened
 85g caster sugar
 1 small free-range egg
 4 drops vanilla extract
 Zest of 1 lemon
 260g plain flour

For the custard:
 600ml full-fat milk
 1 large sprig rosemary
 6 free-range egg yolks
 75g caster sugar
 1 whole nutmeg
 Icing sugar, for dusting
 8 tips of rosemary, to garnish

1 In a large mixing bowl, lightly beat the butter and sugar with a wooden spoon until a light creamy consistency has been achieved. Combine with the egg, vanilla and zest then add the flour and mix to a paste. Cover with clingfilm and refrigerate for 30 minutes.

2 On a lightly floured surface, roll out the pastry until slightly larger than the tart tins being used, making sure the pastry is 4mm thick. Line the tart tins, ensuring that the pastry is well tucked into the contours and the edges are trimmed. Put these on a baking tray and chill for at least 30 minutes.

3 Preheat the oven to 200°C/400°F/Gas Mark 6. To make the custard, put the milk and rosemary sprig into a saucepan and heat until lukewarm. Put the egg yolks and sugar into a bowl and beat until pale and creamy. Pour the warmed milk onto the yolks and stir well – do not whisk or you will get bubbles. Strain into a jug and pour carefully into the tart cases. Grate fresh nutmeg liberally over surface of each tart.

4 Bake in the oven for 10 minutes, then lower heat to 170°C/340°F/Gas Mark 3 and bake for another 10 minutes, or until the filling is just set and the pastry starts to turn a light golden colour.

5 When tartlets are cooled, remove from tins and let cool completely on a rack. Lightly dust with icing sugar around the pastry edges, if desired, and place a small tip of rosemary on top of each. Serve at room temperature.

RHUBARB CRUMBLE TART

Serves: 8

Ready in: 45 minutes

For the pastry:

225g flour, plus extra for dusting
100g butter
25g sugar
1 free-range egg
Small amount of milk to bind
Egg wash

For the rhubarb:

250g rhubarb
Pinch of ground star anise
Pinch of ground ginger
150g sugar
Juice 1 orange

For the crumble:

100g flour
100g demerara sugar
100g cherry and raspberry muesli, like Nature's Pleasure
150g butter
Pinch of ground cinnamon

1 For the pastry, pulse all the ingredients except the egg wash together in a blender, then roll out on a floured surface until thin. Use the pastry to line a 20cm tin, then chill in the fridge for 2 hours. Line with parchment paper and baking beans and blind bake the pastry base in the oven at 200°C/400°F/Gas Mark 6 for 15–20 minutes. Remove from the oven, brush with an egg wash and cook for a further 5 minutes.

2 Meanwhile, make the filling. Put the rhubarb,

spices, sugar and orange in a pan and cook until just soft. Spoon into the case. For the crumble, rub all the ingredients together to create fine breadcrumbs, then spoon on top of the fruit. Bake at 180°C/350°F/Gas Mark 4 for 12 minutes. Serve with custard.



RECIPE COURTESY OF KERRYGOLD.CO.UK

GOOSEBERRY CRÈME FRAÎCHE TART

Serves: 8

Ready in: 1 hour, 25 minutes

For the pastry:

200g plain flour
¼ tsp salt
2 tbsps icing sugar
100g Kerrygold butter, chilled and cut into pieces
1 free range egg, beaten
1 tsp lemon juice
2 tbsps chilled water

For the filling:

200ml half fat crème fraîche
4 large free range egg yolks
1 whole free range egg
100g caster sugar
450g gooseberries, topped and tailed

1 To make the pastry, put the flour, salt and icing sugar into a large bowl and rub in the butter with your fingertips until the mixture resembles fine breadcrumbs. Mix together the egg, lemon juice and water, then add just enough of this to bring the dough together to form a ball (reserving a small amount of egg mixture). Cover and chill for 30 minutes.

2 Roll out the pastry on a lightly floured surface and use to line a 20cm flan tin. Chill for a further 10 minutes.

3 Pre-heat the oven to 190°C/375°F/Gas Mark 5. Line the pastry case with crumpled foil or greaseproof paper and dried beans and bake blind for 15–20 minutes. Remove the foil or paper and beans and brush the remaining egg mixture over the base. Return to the oven for 2 minutes. Reduce the oven temperature to 180°C/350°C/Gas Mark 4.

4 For the filling, whisk the crème fraîche, egg yolks, whole egg and sugar together. Arrange the gooseberries in the pastry case and pour the crème fraîche mixture over the top. Return to the oven for 40–50 minutes or until set and golden brown.



KENTISH CHERRY CLAFOUTIS

Serves: 6

Ready in: 2 hours 5 minutes

100g plain flour
 Pinch of salt
 50g caster sugar
 2 free-range eggs
 2 free-range egg yolks
 1 tsp vanilla extract
 Grated rind of ½ orange
 50g butter, melted, plus extra to grease
 300ml semi skimmed milk
 300g British cherries, stalks and stones removed
 Icing sugar, to decorate



1 Preheat the oven to 180°C/350°F/Gas Mark 4. Generously butter a 20cm x 4cm deep round cake tin with a fixed base.

2 In a large bowl, sift together the flour and salt, then add the sugar, eggs, egg yolks, vanilla, orange rind and melted butter until smooth. Gradually whisk in the milk until smooth and frothy, then set aside and allow to rest for 15-30 minutes.

3 Add the cherries to the tin and place in the oven for 5 minutes until sizzling hot. Quickly pour the batter into the tin, return to the oven and bake for 30-35 minutes until the pudding has puffed around the edges and the centre is just cooked like a custard tart. Take out of the oven and dust with icing sugar. Serve warm with crème fraîche or vanilla ice cream.

Recipe courtesy of seasonalberries.co.uk

APPLE, RASPBERRY & ALMOND CRUMBLE TARTS

Makes: 6

Ready in: 40 mins

For the pastry:

Flour, for dusting
500g sweet shortcrust pastry
2 Bramley apples, peeled, cored and roughly chopped
75g caster sugar
150g fresh or frozen raspberries

For the crumble topping:

50g butter, softened
50g plain flour
1 tsp ground cinnamon
40g soft light brown sugar
40g flaked almonds, crushed to a coarse crumb

- 1** Preheat the oven to 200C/400F/Gas 6.
- 2** On a lightly floured surface, roll out the pastry to the thickness of a pound coin. Cut out six circles and use to line six 10cm fluted, loose bottom tart tins, lightly pressing into the corners to ensure a snug fit. Trim the edges, pierce the bases a couple of times with a fork, and place in the fridge to rest for about 10 minutes.
- 3** Once rested, put the pastries on a baking tray and line with individual pieces of baking paper. Fill with baking beans or dry rice and bake in the oven for 8 minutes. Remove the paper and beans or rice and continue to cook the pastry cases for 5-7 minutes until golden and crisp.
- 4** Meanwhile, place the apple and caster sugar in a saucepan, cover with a lid, and cook over a low-medium heat, stirring occasionally for about 10 minutes or until the apple is tender and juicy. Stir in the raspberries and cook for a minute or so until they start to release their

juices. Remove from the heat.

5 To make the crumble topping, rub together the butter, flour and cinnamon until the mixture resembles coarse breadcrumbs. Stir in the sugar and almonds.

6 Spoon the apple and raspberries between the pastry cases then scatter the crumble over the top. Place in the oven and cook for 10 minutes until the filling is bubbling and the crumble is golden and crisp.

7 Serve warm or at room temperature with cream, crème fraîche or ice cream.



LITTLE BRAMLEY TARTS

Makes: 6

Ready in: 30 mins

1 pack ready rolled puff pastry
3 Bramley apples, peeled, cored and thinly sliced
1 egg, white only, lightly whisked
2 tbsp caster sugar
4 tbsp fine cut marmalade

- 1** Preheat the oven to 220C/425F/Gas 7.
- 2** Unroll the sheet of pastry and cut out six circles about 10cm in diameter.
- 3** Place the pastry circles on a baking sheet. Arrange the Bramley apple on top of the pastry circles, overlapping the slices to maximise visual appeal. Use a brush to cover the top of the apple and pastry with the egg white.
- 4** Use a knife to flute the pastry edges, then bake in the hot oven for 15-20 minutes or until the edges of the Bramley slices are tinged with brown and the pastry is golden.
- 5** Warm the marmalade in a small pan and brush all over the top of the tarts. Serve warm with cream or ice cream.

APPLE, GINGER & CARAMEL PIES

Makes: 12**Ready in:** 45 mins

20g butter
 2 Bramley apples, peeled, cored and roughly chopped
 ½ tsp ground ginger
 Flour, for dusting
 500g shortcrust pastry
 12 heaped tsp caramel, toffee or fudge sauce
 1 egg, beaten
 2 tbsp granulated sugar

1 Preheat the oven to 180C/350F/Gas 4.
2 Melt the butter in a medium saucepan and add the apples along with the ginger and 1 tablespoon of water. Cover with a lid and cook for 10 minutes, stirring occasionally, until the apples are soft and almost puréed. Remove the pan from the heat and set aside to cool slightly.

3 On a lightly floured surface, roll out the pastry to approximately the thickness of a pound coin. Cut out twelve 9cm circles and twelve 6cm circles, re-rolling the pastry if necessary.

4 Line a patty tin with the larger circles of pastry and put 1 heaped teaspoon of the caramel sauce in the middle of each one. Spoon the gingery flavoured apples on top. Dampen the edges of the pastry with water and sit the smaller circles of pastry on top. Press lightly with the back of a teaspoon to seal and pierce a hole in the top.

5 Brush each pie with egg and sprinkle with granulated sugar. Bake in the oven for 20 minutes, until the pastry is golden and crisp. Leave in the tin for a few minutes before cooling further on a wire rack. Can be served warm or cold.



BRAMLEY APPLE SPICED MERINGUE PIE

Serves: 8**Ready in:** 1 hr 10 mins**For the pastry:**

225g plain flour
 115g unsalted butter, cubed
 Pinch of salt
 1 medium egg
 2 tbsp cold water

For the filling:

1kg (about 5 large) Bramley apples
 2 lemons, juice and zest
 2 tbsp cold water
 4 medium eggs, yolks only
 125g caster sugar
 25g salted butter, diced

For the meringue:

4 medium egg whites at room temperature
 Pinch of cream of tartar
 80g caster sugar
 80g sieved icing sugar
 2 tsp mixed spice
 2 tsp granulated sugar



THIS RECIPE WAS DEVISED BY PHIL VICKERY ON BEHALF OF WWW.BRAMLEYAPPLES.CO.UK

1 Preheat the oven to 200C/400F/Gas 6.

2 First, make the pastry. Place the butter, flour and salt into a food processor and blitz until you have fine breadcrumbs.

3 Add the egg and 'pulse' until the paste starts to come together, then add a little water and mix to a soft dough. Do not over-work – you may need to chill the pastry slightly if it's warm or you have a hot kitchen.

4 Roll out the pastry onto a lightly floured surface into a rough disc shape of about 30cm wide. Roll up the pastry on a rolling pin and unroll over a 25cmx2cm flan ring with a loose bottom. Line carefully and decorate the top edge.

5 Prick the base with a fork and line with greaseproof paper, then fill with baking beans and blind bake for 20 minutes to set the pastry. Once the pastry is cooked, carefully remove the beans and set aside.

6 While the pastry is cooking, peel and core the apples and cut into 2cm pieces, place in a saucepan along with the lemons and water and cook over a low heat until broken down and pulpy. Then allow to cool slightly for 10 minutes.

7 Beat the egg yolks into the slightly cooled apple purée, add the butter and sugar, then stir until melted. Pour into the flan ring and pop into the oven and cook for 25 minutes until it just sets. Once set, remove from the oven and turn the temperature up to 230C/450F/Gas 8.

8 Place the egg whites and cream of tartar into a mixing bowl and whisk until foamy. Add the caster sugar and whisk at medium speed until very firm and glossy, then finally stir in the icing sugar and mixed spice.

9 Pipe or decoratively spoon the meringue onto the flan, sprinkle with a little granulated sugar, then carefully place back into the oven to brown slightly.

10 Remove and cool completely, then serve in large wedges with vanilla ice cream.



JAM TARTS WITH FILO PASTRY

Makes: 12

Ready in: 35 mins

10g unsalted butter, melted
4 sheets filo pastry
1 orange, zest only
16 tbsp Streamline Jam, choose from your favourite flavours

- 1** Preheat the oven to 180C/350F/Gas 4.
- 2** Brush a filo sheet with half the butter, (cover the other three sheets with cling film or a damp tea towel so they don't dry out) sprinkle half the orange zest on top, spreading it out evenly with a pastry brush, then lay another filo sheet on top.
- 3** With the long edge of the pastry closest to you, cut in half from top to bottom, cut each piece in half again so you have four equal strips, then cut each strip into four so you have 16 squares. Gently press the squares into the holes of a bun tin, placing each square on top of the previous at a slight angle.
- 4** Repeat the process with the two remaining pastry sheets.
- 5** Fill each case with 1 tablespoon of Streamline Jam – be careful not to over fill them. Bake for 15 minutes until the cases are golden then remove from the oven and set aside until the jam has set and cooled.

LIME & LEMONGRASS PIE

Serves: 8

Ready in: 1 hour 10 mins plus overnight setting

For the crust:

250g Digestive biscuits, crushed
100g Unsalted butter, melted

For the filling:

8 medium egg yolks
2 tins Condensed Milk, 397g
200ml Belvoir Lime & Lemongrass Cordial
450ml whipping cream
Grated lime zest, to decorate

bake in the oven for 20-30 minutes until the filling is firm to the touch and soft in the centre, but not wobbly.

8 Leave to cool completely, then place in the fridge for at least 1 hour or overnight if possible.

9 To serve whip the cream to soft peaks and spread over the top of the pies, finish with a sprinkle of grated lime zest.



- 1** Preheat the oven to 160C/325F/Gas 3.
- 2** Place the digestive biscuits in a blender or food processor and blitz until they are fine crumbs. Alternatively you can crush the biscuits in a plastic bag using a rolling pin.
- 3** Tip the biscuit crumbs into a bowl add the melted butter and mix together, place this in a greased large fluted loose bottomed pie tin and press down with a spoon, ensuring there is an even layer across the bottom and sides.
- 4** Bake in the oven for about 20 minutes until golden brown and firm. Set aside to cool.
- 5** Turn the oven down to 150C/300F/Gas 2.
- 6** Place the egg yolks, condensed milk and lime & lemongrass cordial in a glass bowl and gently mix using a balloon whisk. The mixture will become thick.
- 7** Pour the mixture into the cold pie case, and

UPSIDE DOWN PEACH TART

Serves: 8**Ready in:** 1 hr 30 mins

For the dough

150g plain flour, extra for dusting
 75g Stork Packet, room temperature
 50g sugar
 1 egg yolk
 Pinch of salt

For the filling:

1 large can of peaches
 30g Stork Packet or Tub, melted
 30g caster sugar
 50g shelled pistachio nuts,
 coarsely chopped

1 Preheat the oven to 200C/400F/Gas 6, and base line a 20cm round cake tin with baking paper.

2 To make the dough, sieve the flour into a bowl, then stir in the margarine, sugar, salt and the egg yolk with a spoon or mixer. Shape into a firm dough ball (best done with cold hands). Flatten slightly, then wrap in foil and place in the refrigerator for 30 minutes.

3 For the filling, drain the peaches and pat them dry. Cut each half into 2-3 wedges.

4 Melt 30g of margarine, and evenly brush the lined cake tin with the melted margarine. Sprinkle with 30g of sugar and pistachio nuts. Line the base with peach wedges.

5 Roll out the dough on a floured surface to a round 20cm diameter. Remove the excess flour from the dough using a brush and place the dough on top of the peaches in the cake tin. Press down the edges slightly to ensure a snug fit.

6 Bake the tart in the preheated oven for 20-30 minutes until golden brown. Once cooked, transfer the cake from the tin to a plate, by flipping it upside down. Remove the baking paper and serve.

COOK'S TIP

You can bake the cake in a spring form tin, but make sure its tightly lockable otherwise the fluid will leak out

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RASPBERRY & ELDERFLOWER TART

Makes: 5**Ready in:** 40 mins

2 egg yolks
 50g caster sugar
 20g cornflour, sieved
 20g plain flour, sieved
 300ml full fat milk
 4tbsp Belvoir Elderflower Cordial
 1 punnet of fresh Raspberries
 Sweet Shortcrust Pastry Block

1 Preheat the oven to 200C/400F/Gas 6 and line 5 fluted mini tart tins.

2 Roll out a ready-prepared, sweet shortcrust pastry block, and cut five circles that slightly exceed the diameter of your tart tins. Place the pastry into the tins, pressing around the edges to ensure a tight fit. Prick the base several times with a fork, then line each tin with baking parchment. Fill with baking beans and

bake blind for 15 minutes or until the pastry is firm. Remove the beans and cook for another 5 minutes until golden brown, then trim of any excess pastry.

3 For the filling, beat the egg yolks and sugar together while heating the milk in a saucepan. Add the two flours to the egg and sugar mixture, then pour in the milk and stir, along with the Belvoir Elderflower Cordial.

4 Pour the mixture back into the saucepan, place on heat and stir constantly until the custard thickens. It should have the consistency of a whipped double cream.

5 Fill the pastry cases with the crème pâtissière. Cover with fresh raspberries and serve.





THE RECIPE IN THE PICTURE WAS MADE USING THE MY KITCHEN SQAURE TART TIN (£8.99, LAKELAND.CO.UK)

LAVENDER & BLUEBERRY CHEESECAKE TART

Serves: 9

Ready in: 1 hr

75g butter
200g digestive biscuits, crushed to crumbs
450g cream cheese
1 tbsp lavender sugar
150g blueberries
1 tsp dried lavender buds
2 tbsp caster sugar
20ml water

1 Line the base of a 23cm square tart tin with baking parchment.

2 Gently heat the butter in a small saucepan, stirring, until melted. Remove from the heat, add the biscuit crumbs and stir until well combined. Transfer to the tart tin, spread evenly over the base and press down firmly, then refrigerate until hard.

3 Beat together the cream cheese and lavender sugar then spread evenly over the biscuit base. Refrigerate until firm.

4 Place the remaining ingredients into a small pan. Cook over a low heat until the berries begin to burst then simmer until slightly

reduced and thickened.

5 Remove from the heat, leave to cool slightly and carefully press through a sieve set over a bowl. Discard the pulp, return the sauce to the heat and simmer until reduced by a third. When cool, use a teaspoon to dot the sauce over the cheesecake, then chill until required.

COOK'S TIP

To make lavender sugar, mix together 1 tbsp caster sugar and a good pinch of dried lavender buds.

CHOCOLATE GINGER TART

Serves: 8

Ready in: 1 hr 30 mins

For the pastry:

175g plain flour
100g caster sugar
30g Divine Cocoa Powder
100g unsalted butter, cubed
2 eggs, beaten

For the filling:

300g Divine Dark Chocolate
2 eggs
175ml milk
250ml double cream
1 vanilla pod, split
30g stem ginger

For the ganache:

125g Divine Dark Chocolate
30g unsalted butter
125ml double cream
1 tbsp ginger syrup

1 Preheat the oven to 180C/350F/ Gas 4.

2 First, make the pastry: sift the flour, sugar and cocoa into a bowl. Add the butter and rub into the flour until the mixture resembles breadcrumbs. Then stir in the eggs and mix with a fork to form a soft dough. Wrap in cling film and chill for an hour.

3 After chilling, grate the dough using a coarse grater and press in carefully across the base and up the sides of a 25cm flan tin. Scatter the base with chopped ginger and chill for 20 minutes.

4 Meanwhile, make the filling: melt the chocolate over a saucepan of hot water until melted, remove the bowl from the heat and set

to one side.

5 Beat the eggs in a separate bowl. Next, place the milk and cream into a saucepan and bring to the boil. Using a whisk, pour the milk on to the eggs whisking constantly, then whisk in the chocolate.

6 Remove the pastry shell from the refrigerator, place on a baking sheet and pour the chocolate custard filling into the shell. Bake in the oven for 10 minutes, then reduce the temperature to 150C/300F/Gas 2 for a further 10 minutes, and then turn the oven down to 110C/230F/Gas ¼ for 30 minutes. Finally, turn the oven off and leave the tart inside until almost set. Once just about set, cool on a wire rack.

7 To make the ganache melt the butter and chocolate over hot water, stir and leave until cool.

8 Whisk the cream in a bowl until softly peaking, then add the melted butter and chocolate along with the ginger syrup and mix until evenly blended. Spread the mixture over a baking tin and chill.

9 Just before serving, drag a dessert spoon over the ganache to form curls. Arrange on top of the tart and dust with icing sugar.



MINI PECAN PIES

Makes: 16

Ready in: 45 mins

80g pecan nuts, coarsely chopped
30g unsalted butter
80ml golden syrup
1tbsp dark rum
110g Tate & Lyle Fairtrade Dark Soft Brown Sugar
1 packet of ready-made ready-rolled sweet shortcrust pastry
1 egg
30ml double cream
Pinch of salt

1 Preheat the oven to 180C/360F/Gas 4 and grease the wells of a tart tray or muffin tin.

2 Turn on the grill and toast the pecans for a few minutes on a baking sheet.

3 Heat the butter, golden syrup, rum and Tate & Lyle Dark Soft Brown Sugar in a saucepan until boiling. Stir continuously. Remove from the heat and leave to cool until just warm.

4 Roll out the pastry on a floured surface and cut out 16 circles with a fluted cutter. Place the circles into a 16-hole prepared tin.

5 Now, in a small mixing bowl, whisk the egg and add to the cooled syrup mixture. Add the cream and salt and stir.

6 Place two thirds of the pecans into the tart cases, fill with the syrup and egg mix, and then sprinkle any remaining pecans on top.

7 Bake in the oven for 15 minutes, allow to cool in the tin for 5 minutes, and then turn out onto wire racks to cool completely.

RASPBERRY & THYME TART WITH ORANGE ZEST PASTRY

Serves: 8-10

Ready in: 2 hr 35 mins

For the pastry:

200g plain flour
25g icing sugar
175g butter, cold and cubed
Zest of one orange
1 large egg
Splash of orange juice, to bind (optional)

For the filling:

600ml double cream
5 thyme sprigs
2 eggs
3 egg yolks
125g caster sugar
2 tsp cornflour
150g fresh raspberries

1 To make the pastry, place the flour, sugar and butter cubes in a food processor, add the orange zest and pulse once or twice until the mixture forms crumbs.

2 Add the egg and pulse again adding a splash of orange juice if necessary, to bind it together. It is important not to overwork the pastry. Shape the dough into a ball, wrap in cling film and chill for 30 minutes.

3 Carefully roll out the pastry on a sheet of floured parchment paper. Roll the pastry over the rolling pin and place gently in a 25cm loose-bottomed fluted flan dish, ensuring that there are no holes or the filling will leak. Chill again for 5 minutes in the freezer.

4 Take a sheet of parchment, scrunch it up and then open it out again and smooth it carefully into the pastry shell. Fill with baking beans or rice and bake blind for approximately 20 minutes in a preheated oven (150C/300F/Gas 2).

5 Meanwhile place the cream in a pan with the thyme sprigs and heat gently until just at simmering point, then remove from the heat.

6 Place the eggs and egg yolks into a bowl with the sugar and cornflour and whisk together. Using a sieve, pour the warm cream onto the egg mixture, whisking as you go so the mix doesn't scramble.

7 Sprinkle the raspberries evenly over the base of the blind baked pastry case and then carefully pour over the egg and cream mixture.

8 Place in the oven for approximately 40 minutes until just set, with a slightly wobbly centre, this will firm up on cooling.



1 Preheat the oven to 190C/375F/Gas 5.

2 Make the pastry first. Put the flour, butter, Tate & Lyle Fairtrade Golden Granulated Cane Sugar and salt in a food processor and pulse until the mixture resembles breadcrumbs. Add 2¼ tbsp of water and briefly pulse until it comes together into a ball. Wrap in cling film and chill for 30 minutes.

3 Roll the pastry out on a lightly floured surface to 2.5cm bigger than your tart tin. Line the tin, trim the excess and lightly prick with a fork, then chill for 30 minutes. You will have a little pastry left over.

4 Place the lining paper on the pastry, cover with a layer of baking beans and bake blind for 10 minutes on the middle

shelf of the oven. Remove the paper and beans and bake for a further 10 minutes to dry out the pastry. Remove the tart from the oven and reduce the heat down to 180C/350F/Gas 4.

5 Put the blueberries in a small non-stick pan with the 1 tbsp of water and Tate & Lyle Fairtrade golden granulated cane sugar and simmer for 1-2 minutes, shaking the pan occasionally, just enough to warm them.

6 Next, mix the eggs, yolks, cream, brandy and cinnamon together in a jug.

7 Tip the blueberries into the tart case and pour over the cream mixture to cover. Bake on the middle shelf of the oven for 25-30 minutes until golden and the custard has just set.

8 Leave the tart to cool, then remove from its tin onto a plate and sprinkle over the Tate & Lyle Fairtrade golden granulated cane sugar in an even layer on top.

9 If you are going to grill the pastry edges, protect with foil strips, otherwise it will burn. If you have a blowtorch, there's no need. Grill or blowtorch until the Tate & Lyle Fairtrade golden granulated cane sugar caramelises and becomes mottled and dark golden. Serve.

CARAMELISED BLUEBERRY TART

Serves: 8

Ready in: 1 hr 20 mins

For the shortcrust pastry

175g plain flour, plus extra for rolling
125g cold unsalted butter, cubed
20g Tate & Lyle Fairtrade Golden Granulated Cane Sugar
Pinch of salt

For the filling:

295g blueberries
1 level tbsp Tate & Lyle Fairtrade Golden Granulated Cane Sugar
2 large eggs
2 large egg yolks
200ml double cream
2 tbsp brandy
1 level tsp cinnamon

For the topping:

40g Tate & Lyle Fairtrade Golden Granulated Cane Sugar

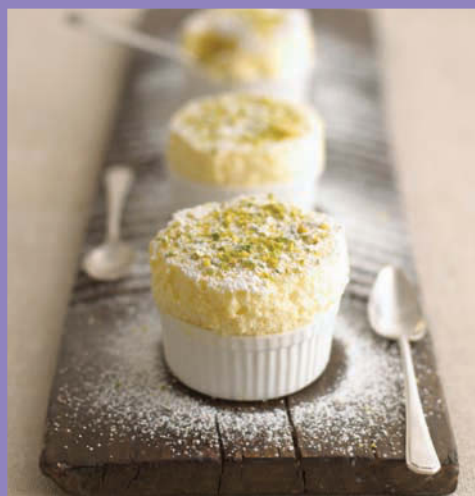
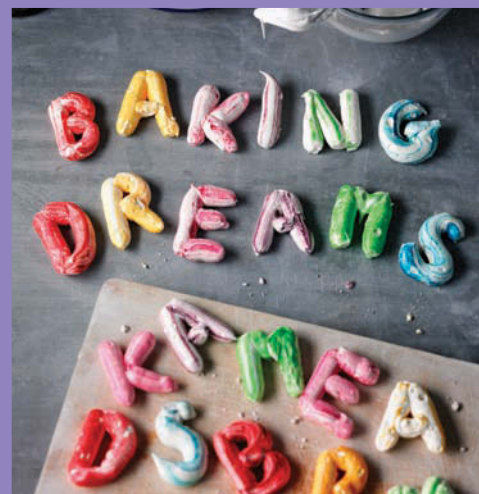


THIS RECIPE WAS CREATED BY SAM MITCHELL, CO-OWNER OF THE PEPPERED PIG RESTAURANT AND DELI, YORKSHIRE

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Desserts

Indulge yourself with these delicious ideas for desserts and puddings, including golden crumbles, fluffy meringues and melt-in-your-mouth doughnuts



CHAMPAGNE COCKTAIL

Serves: 6

Prepare: 20 minutes, plus cooling time

Cook: 30 minutes

For the champagne jelly:

40g caster sugar

400ml Champagne or British sparkling wine

3 gelatine leaves

100g sweet grapes, peeled and halved

For the sponge layer:

150g unsalted butter

100g caster sugar

2 large free-range eggs, beaten

150g self-raising flour

75ml sweet white wine

For the decoration:

200g double cream, whipped

A handful of peeled and halved grapes, steeped in a little sweet white wine

1 Put the sugar in a saucepan with 200ml of water and warm over a gentle heat. Stir until all the sugar has dissolved, then quickly bring up to the boil. Reduce the heat and simmer for 3-5 minutes, then remove from the heat and set aside.

2 Put the sparkling wine in a large mixing bowl, add the gelatine leaves and leave them to soak for a few minutes, until the leaves are good and squidgy. Remove the leaves, give them a little shake and add them to your sugar syrup, then give it a whisk.

3 Once the leaves have dissolved, pour the syrup into the wine and give it another good whisk, then pop in the fridge for 50-60 minutes. As the mixture begins to thicken, stir through the peeled and halved grapes. Don't add them too early or they will all sink to the bottom. Divide the jelly between 6 individual deep serving dishes and cover with cling film wrap. They'll need

to chill for 4-6 hours before they are completely set, so this is the perfect time to make the cake.

4 Preheat the oven to 180C/350F/ Gas Mark 4. In a large mixing bowl, cream together the butter and sugar. Add the eggs and give it all a good stir so that you have a lovely creamy consistency. Sift the flour over the mixture and fold in. Pour the batter into a well greased 20 x 30cm baking pan and cook in the preheated oven for 15-20 minutes, until golden brown. Turn the cake out onto a wire rack and leave to cool.

5 Using your serving dishes as a guide, cut out rounds of cake that will fit into the dishes. Pop a round of cake into the top of each dish and drizzle a little of the sweet white wine over each one, dividing it equally between the dishes. Now add a healthy blob of whipped cream to the top of each trifle. Decorate with a few of the grapes and serve.





RECIPES TAKEN FROM *BOOTLEG BAKERY*
BY KIKI BEE (RYLAND PETERS & SMALL,
£9.99) WITH PHOTOGRAPHY BY
WILLIAM LINGWOOD

BANANA BAILEY'S CRUMBLE

Serves: 6

Prepare: 15 minutes

Cook: 15 minutes

For the filling

3 ripe bananas

100ml Bailey's Irish Cream

2 tbsps clear honey

100g milk chocolate, roughly chopped

For the crumble topping:

150g plain flour

100g unsalted butter, chilled and cubed

Golden caster sugar, for sprinkling
Vanilla ice cream, to serve

1 Preheat the oven to 190C/375F/Gas Mark 5. In a bowl, mash the bananas with the back of a spoon, then add the Bailey's and honey. Give the mixture a couple of good stirs, then divide between 6 small ramekin dishes (the mixture should come about two thirds of the way up the dish).

2 Set aside while you make the crumble topping. Put the flour and butter in a large mixing bowl and rub between your fingers

until you have a crumbly texture. Cool hands and a cool head are required, so don't overwork the mixture.

3 Sprinkle the crumble topping over the Bailey's banana mixture, dividing it equally between the ramekins. Finally, sprinkle a little sugar on top of each crumble.

4 Set the ramekins on a baking sheet and pop in the middle of the preheated oven to bake for about 12–15 minutes until the crumble is lightly golden.

5 Serve immediately with a side order of vanilla ice-cream.

CRISPY MERINGUE SUMMER FRUIT PAVLOVA

Serves: 6-8
Ready in: 1 hr 35 mins

For the base:

4 fresh egg whites
220g caster sugar
2 tsp cornflour
2 tsp Sarson's vinegar

For the topping:

300ml double cream
2 tbsp icing sugar
400g strawberries
200g raspberries
1 kiwi/pear
Grated chocolate or extra icing sugar to dust, optional



1 Preheat the oven to 150C/300F/Gas 2 and line a baking tray with parchment paper.

2 Next, whisk the egg whites with a hand mixer until they form stiff peaks. Slowly, whilst still

whisking, add in the sugar, around one third at a time, until the meringue looks glossy.

3 Sift the cornflour and add the vinegar and fold in with a metal spoon. Scoop the meringue onto the lined baking tray and, with the back of a metal spoon, make a dip in the centre.

4 Bake for one hour 15 minutes. Open the oven door, turn off the heat and let the meringue cool completely inside the oven.

5 In the meantime, wash and chop the fruit, then whisk the double cream and icing sugar until just thickened.

6 Once cooled, carefully transfer the meringue from the baking tray onto a large plate. Spread over the whipped cream and top with the strawberries, raspberries and kiwi or pear.

7 Sprinkle with grated chocolate or dust with a little extra icing sugar and serve.



STICKY GINGERBREAD PUDDINGS WITH TOFFEE PEAR SAUCE

Serves 8-10
Ready in 1 hr

For the batter:

160g dates, chopped, with stones removed
1 tsp bicarbonate of soda
75g unsalted butter
150g caster sugar
2 large eggs, beaten
175g self-raising flour, sifted
2 tsp ground ginger
80g Rachel's Greek Style Ginger Yogurt

For the sauce:

100g unsalted butter
2 ripe pears, peeled & diced
175g soft brown sugar

1 Preheat the oven to 170C/325F/Gas 3.

2 Place the dates in a small bowl and pour over 150ml boiling water, stir in the bicarbonate of soda and leave to one side.

3 In a large mixing bowl, cream the butter and sugar together until light and fluffy, then add each egg and stir well after each addition. Once these ingredients are combined, fold in the flour and ground ginger.

4 Next, stir in the yoghurt and the soaked dates – the mixture will be quite runny at this point and this is how it should be.

5 Pour the batter into six small pudding moulds and place on baking tray. Bake for 20-25 minutes or until they are brown and springy to touch. Leave to cool in the moulds before removing with a palette knife.

6 To make the sauce, melt the butter in shallow frying pan and add the pear cubes and cook until soft and caramelised. Add the sugar and cream and continue to stir until the sauce is bubbling. Pour the sauce evenly over the puddings and serve.



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ROASTED CHERRY & VANILLA MOUSSE MILLEFEUILLE

Makes: 4

Prepare: 20 minutes

Cook: 25 minutes

For the pastry:

320g ready rolled all butter puff pastry
1 free range egg, beaten
2 tbsps golden caster sugar

For the filling:

300g cherries, cut in half and destoned
2 tbsps caster sugar
110g soft curd cheese
110ml whipping cream
Seeds from ½ vanilla pod
1 tbsp icing sugar

1 Preheat the oven to 200C/400F/Gas Mark 6. Line a baking tray with baking paper. Cut the pastry into 12 10x4cm rectangles and place on the baking tray. Use a pastry brush to brush the top of the pastry with the beaten egg.

2 Sprinkle lightly with the sugar. Place another piece of baking paper on top covering the pastry rectangles, and a wire rack or lightweight baking tray on top (this is to stop the pastry rising too much). Bake for 25 minutes, or until golden and crisp.

3 In the meantime, toss the cherries in the sugar and place in a baking dish. Cover with aluminium foil loosely and roast for 10-15 minutes, or until soft but holding their shape. Remove the cherries and pastry from the oven and set aside to cool.

4 Split the pod in half along the length. Use

the back of the knife to scrape out the seeds. Add this to the cream in a large bowl. Whip up the cream to soft peaks with the sugar. Beat the soft curd to remove any lumps. Fold the whipped cream in the curd. Place in a piping bag fitted with a star shaped nozzle.

5 To assemble, place a small blob of mousse on the plate to stick the first pastry rectangle down. Line the cherries up along one side of the rectangle and pipe small dollops of cream along the other side. Repeat the process with the next rectangle. Dust with a little icing sugar. Repeat the whole process another three times.



FIGS BAKED WITH POMEGRANATE MOLASSES, VANILLA & THYME

Serves: 4
Ready in: 35 mins

For the baked figs

1 tbsp pomegranate molasses
3 tbsp dark muscovado sugar
3 sprigs of thyme
1 vanilla pod
6 figs, halved
4 tbsp Yeo Valley 0% Fat Greek Style Natural Yoghurt

1 Combine the molasses, sugar, thyme leaves, scraped seeds of the vanilla pod and the pod itself along with 2 tablespoons of warm water in a large bowl. Stir until the sugar has dissolved.

2 Add the halved figs to the bowl and stir well to ensure they are fully coated with the molasses mixture, then leave to soak for 30 minutes.

3 Heat the oven to 180C/350F/Gas 4. Put the figs, cut side up, into an oven dish in which they fit snugly. Spoon over the molasses, cover with tin foil and bake for 20 minutes. Remove the foil and cook for a further 10 minutes.

4 Divide the figs between four plates, discard the vanilla pod but retain the juices in the pan. Put the yoghurt in a bowl and swirl through the syrupy juices from the bottom of the oven dish.

5 Spoon the marbled yoghurt over the figs.



STUFFED SURPRISE BRAMLEY APPLES

Makes: 4
Ready in: 1 hr

For the apples:

4 large Bramley apples
1 medium egg, separated
50g caster sugar
50g softened butter
25g ground almonds

For the topping:

75g marzipan, grated
250g shortcrust pastry
Milk for brushing
Caster sugar, to dust
Cinnamon, to dust

1 Carefully slice the top off the apples, then use a teaspoon to scoop out the centre of apple, leaving a 5mm wall of apple next to the skin. Discard the core then finely chop the apple flesh into small pieces.

2 In a mixing bowl, whisk the egg white until stiff. In a separate mixing bowl beat together the butter and sugar until creamy, add the egg yolk, then stir in the chopped apple with the ground almonds. Carefully fold the egg whites into the apple mixture.

3 Preheat the oven to 180C/350F/Gas 4.

4 Divide the marzipan between the bases of the apple skins, then spoon the apple mixture on top, heaping it up in the middle.

5 Thinly roll the pastry and cut it into 32 2cmx10cm strips. Take eight strips, overlap and tuck them under to form a lattice, and repeat to make three more.

6 Brush the top of the lattices and the top skin of the apples with milk, then use a fish slice to lift the pastry on top of the apples, and press the edges against the fruit.

7 Place on a baking tray and lightly dust with caster sugar and cinnamon. Bake for 35-40 minutes or until the pastry is golden. Cool and serve with vanilla ice cream.

VANILLA COOKIES

Makes: 12
Ready in: 1 hr 10 mins

For the cookies:

125g butter
 225g sugar
 1 egg, beaten
 1 tsp vanilla bean paste
 225 self-raising flour

For the icing:

¼ packet of ready-to-roll icing
 Royal icing

- 1 Preheat oven to 180C/350F/Gas 4.
- 2 Gently cream the butter and sugar together then add the beaten egg to combine. Stir in the vanilla bean paste then gently fold in the flour and mix until the dough combines. Wrap the dough in cling film and chill for 30 minutes.
- 3 Lightly flour a work surface and roll out the

dough to a thickness of 5mm. Stamp your cookie shapes out from the dough and place well apart on a non-stick baking sheet.

4 Bake the cookies for 10 minutes until pale golden. Allow to cool slightly before transferring to a wire rack.

5 Using a work board, knead a quarter of a



packet of ready-to-roll icing until soft and pliable. Roll the icing out to a thickness of 3mm using a mid-length rolling pin.

6 Using a smooth motion and even pressure, roll a Little Venice Cake Company™ Rambling Rose Impression over the icing to create a beautiful embossed flower effect.

7 Pick an area of the icing with nice detailing and use a circle cutter to cut out your icing. Lift the circle gently and use some royal icing to fix it on to the centre of your cookie.

8 Paint a thick layer of Little Venice Cake Company™ Pearl Lustre carefully over the icing to give a glossy finish and allow to dry.

9 Use a no.2 nozzle to pipe pearls around the edge of the icing and a no.1 nozzle to trace the pattern made by the rolling pin.

10 Use gold and bronze lustres on the embossed flowers to pick up the detailing on the icing to complete.

Serve the toffee and pecan bramley apple crumbles with vanilla ice cream and the caramel apple juices poured over



TOFFEE & PECAN BRAMLEY APPLE CRUMBLES

Serves: 8
Ready in: 50 min

For the base:

500g sweet or shortcrust pastry,

ready rolled
 1 large egg, beaten lightly

For the topping:

175g granulated sugar
 100ml cold water
 2 large lemons, zest and juice
 4 large Bramley apples (around 800g),

peeled, cored and roughly chopped
 225g plain flour
 110g unsalted butter, very cold
 60g caster sugar
 75g pecans or hazelnuts, finely chopped

1 Preheat the oven to 190C/375F/Gas 5. Roll out the pastry and use it to line 8 greased 10cm fluted tart tins, prick the pastry bottoms with a fork. Place a disc of silicone or greaseproof paper in each one and fill with baking beans.

2 Bake for 25 minutes until lightly browned, then remove from the oven and carefully remove the beans and paper. Brush the pastries with a little beaten egg and return to the oven for 3 minutes.

3 Place the granulated sugar and water into a large saucepan and place over a moderate heat and bring to the boil. The sugar will boil away quite happily and over a few minutes will start to thicken and become more viscous, eventually turning slightly brown. At this point keep an eye on it as it will turn to a dark caramel fairly quickly.

4 Add the lemon juice, zest and apples, and cook for 5-6 minutes, until the fruit is half cooked. Pour into a colander and drain well, but reserve the caramel sauce.

5 Place the flour and cold butter in a food processor and blitz. Pour the mix into a bowl, then spoon in the sugar and nuts. Transfer the pastry shells to a baking sheet. Divide the warmed purée between them, then top with a little caramel sauce. Pile on the crumble mix leaving a domed centre. Bake for 10-15 minutes, or until just browned and cooked.



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MERINGUE LOVE HEARTS

Makes: 2

Ready in: 1 hr 30 mins plus overnight setting

For the meringues

60g Tate & Lyle Fairtrade Golden Caster Sugar

1 large egg, white only

Squires Kitchen mint green food colour paste

For the filling

65ml double cream

110g jar cherry compôte
Tate & Lyle Fairtrade Icing Sugar, for dusting

Squires Kitchen crystallised natural whole roses

1 You will need two baking trays lined with parchment paper, a 8cm heart-shaped cutter and a piping bag fitted with a star nozzle.

2 Preheat the oven to 200C/400F/Gas 6.

3 Using the cutter, draw four heart shapes with a pencil on a sheet of parchment paper. Space them apart as the meringues will spread. Turn the paper over so you don't get pencil on the undersides of the meringues.

4 Tip the sugar onto the remaining baking tray and spread it out in an even layer. Warm through on the middle shelf of the oven for about 3-4 minutes or until the sugar feels hot to touch and has lightly coloured, be careful not to let it caramelize. Pour into a small bowl.

5 Reduce the oven heat down to its lowest, 110C/225F/Gas ¼.

6 Using an electric mixer, add the egg whites to the sugar and whisk at high speed for 1 minute until light and foamy. Slowly add the hot sugar, a tablespoon at a time, and continue whisking until the mixture has cooled and is thick and glossy. Scrape down the sides halfway through. This will take about 5 minutes.

7 Using a fine skewer or toothpick, add a little of the colouring, briefly whisk again and check that it's the colour you'd like, if not, add some more.

8 Use a little of the meringue to stick down the paper on the baking tray. Spoon the mixture into the piping bag and pipe the heart shapes using your pencil drawn template as a guide.

9 Bake on the middle shelf of the oven for 55-60 minutes. The meringues are ready when they are crisp on the outside and the bases are dry and not at all sticky. Turn off the oven and leave them to cool in the oven for a few hours or overnight.

10 To assemble, lightly whisk the cream, divide between half of the meringue hearts, spoon on the cherry compôte, then top with the remaining hearts. Arrange on plates, lightly dust with Tate & Lyle Fairtrade Icing Sugar. Decorate with the crystallised roses and serve.

CHOCOLATE SWIRL MERINGUES

Makes: 10

Ready in: 2 hrs 20 mins plus overnight setting

295g Tate & Lyle Fairtrade Golden Caster Cane Sugar

5 large eggs, whites only

2 heaped tbsp cocoa powder

1 Preheat the oven to 200C/400F/Gas 6 and line three large baking trays lined with parchment paper.

2 Tip the Tate & Lyle Fairtrade Golden Caster Cane Sugar onto one of the baking trays and spread it out in an even layer. Warm through on the middle shelf of the oven for about 5-6 minutes or until the cane sugar feels hot to touch and is lightly coloured, stirring once. Don't let it caramelize. Pour into a small bowl.

3 Turn the oven heat down to its lowest, around 110C/225F/Gas Mark ¼.

4 Using an electric mixer, add the egg whites to a bowl and whisk at high speed for 1 minute until light and foamy. Slowly add the hot Tate & Lyle Fairtrade Golden Caster Cane Sugar, a tablespoon at a time, and continue whisking until the mixture has cooled and is very thick and glossy. Scrape down the sides halfway through. This will take about 10 minutes.



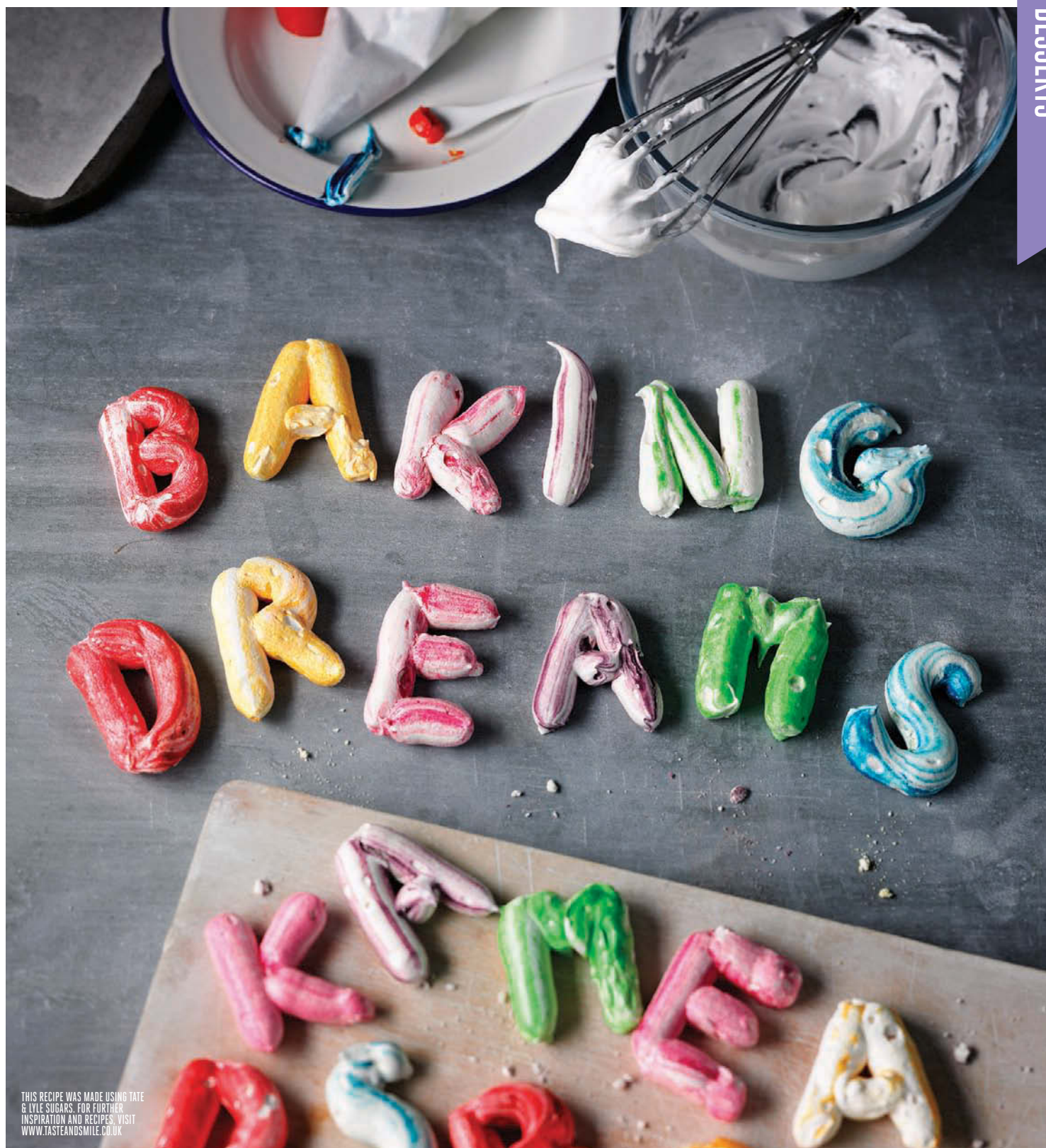
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5 Sift the cocoa over the meringue mixture and, using a large spoon, carefully fold it through using three or four strokes so that it looks marbled.

6 Use a little of the meringue to stick down the parchment paper on the remaining two baking trays. With two large spoons, divide the mixture into 10 large dollops, spacing them well apart

on the trays as they almost double in size when baking.

7 Bake on the middle and top shelves of the oven for 2 hours, swapping the trays over halfway through. The meringues are ready when they are crisp on the outsides, and they sound hollow when the bottoms are tapped. Remove to a wire rack to cool, then store in an air-tight container.



MERINGUE LETTERS

Makes: 36

Ready in: 2 hrs plus overnight setting

185g Tate & Lyle Fairtrade Golden
Caster Sugar

3 large egg whites

Assorted food colour pastes

1 You will need three baking trays lined with parchment paper, six disposable piping bags fitted with 1cm plain nozzles, and a paintbrush for each of your chosen colours.

2 Preheat the oven to 200C/400F/Gas 6.

3 Tip the sugar onto one of the baking trays

and spread it out in an even layer. Warm through on the middle shelf of the oven for about 3-4 minutes or until the sugar feels hot to touch and has lightly coloured. Don't let it caramelize. Pour into a small bowl.

4 Reduce the oven heat down to its lowest, 110C/225F/Gas ¼.

1 Using an electric mixer, add the egg whites to the sugar and whisk at high speed for 1 minute until light and foamy. Slowly add the hot sugar, 1 tablespoon at a time, and continue whisking until the mixture has cooled and is very thick and glossy. Scrape down the sides halfway through. This will take about 5 minutes.

5 Turn the sides of the piping bag down to the

nozzle and, using a paintbrush, paint three 10cm lengths of one of the food colour pastes from the nozzle upwards. Carefully spoon in some of the meringue, and pull the bag upwards over the nozzle.

6 Pipe some letters on the baking trays, slightly spaced apart. Then repeat with the rest of the meringue and your chosen food colours.

7 Bake on the top and middle shelves of the oven for 1 hour, swapping the trays over halfway through. The meringues are ready when they are crisp on the outside and the bases are dry and not at all sticky. Turn off the oven and leave them to cool in the oven for a few hours or overnight.



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BAKED ALASKA

Serves: 8

Ready in: 1 hr 15 mins

For the chocolate cake base

1 litre Green & Black's Vanilla ice cream
50g Green & Black's dark chocolate, in small pieces
125g butter, softened
125g caster sugar
2 eggs, beaten
125g self-raising flour, sifted

For the meringue

360g caster sugar
30g glucose
80ml water
6 large free-range eggs, whites only
A teaspoon of vanilla extract

1 For the base, line the pudding basin with two layers of cling film, leaving enough hanging over the edge to cover the sides of the basin.

2 Place the ice cream in the basin and press down to get a smooth surface, giving it a few gentle bangs to help remove any air holes. Cover the top with the cling film and return it to the freezer.

3 Preheat the oven to 180C/350F/Gas 4, butter the sides of the cake tin and line the base with a disc of baking parchment.

4 Place the chocolate in a heatproof bowl set over a pan of gently simmering water. Leave until just melted, stirring occasionally, then remove from the heat and set aside.

5 In a large bowl or in an electric food mixer, cream the butter until soft. Add the sugar and beat until the mixture is light and fluffy. Gradually add the eggs to the creamed butter

mixture, beating all the time. Beat in the melted chocolate, then gently fold in the flour until combined. Pour the batter into the prepared cake tin and bake for 25-30 minutes, or until a wooden skewer inserted into the centre of the cake comes out clean. Remove the cake from the oven and turn the temperature up to 220C/425F/Gas 7.

6 Allow the cake to cool down in the tin for 10 minutes, then loosen around the edges with a small, sharp knife and carefully remove the cake. Place on a wire rack to cool down fully.

7 To make the meringue, gently heat the caster sugar, glucose and water until the sugar is dissolved. Increase the heat and, using a sugar thermometer, boil until the syrup reaches about 110C/230F.

8 In a separate bowl beat the egg whites in an electric stand mixer or with a hand-held mixer until stiff.

9 Remove the syrup from the heat when the thermometer reads 120C/250F. Turn the mixer to its lowest setting and beat the whites while pouring in the syrup in a thin stream. Once all the syrup is incorporated, add the vanilla extract to the mixture and continue to beat until cold.

10 Once the cake has cooled, place it in the middle of a baking tray. Take the ice cream out of the freezer, and with the help of the cling film, remove the ice cream from the pudding bowl and place it upside down on the cake, remove all the cling film.

11 Smother the whole structure in meringue, ensuring a thick layer with no gaps. Use a palette knife to create stylised peaks in the meringue.

12 Place in the centre of the hot oven for 3-4 minutes until the meringue is set on the outside and golden in colour. Alternatively, if you have a blow torch fire it up and colour the meringue all over.

13 Carefully transfer to a serving plate, and serve immediately.

RASPBERRY QUEEN OF PUDDINGS

Serves: 4

Ready in: 1 hr

For the filling

2 tsp butter
75g fresh white breadcrumbs
350ml milk
1 tsp vanilla extract
40g caster sugar

For the topping

3 Big & Fresh eggs, separated
3 tbsp raspberry jam
200g frozen raspberries

1 Grease an 850ml baking dish with 1 teaspoon of butter. Sprinkle the breadcrumbs into the baking dish.

2 Heat the milk with the remaining butter and vanilla extract until lukewarm. Take care that the mixture doesn't get too hot. Remove from the heat and add half the sugar, stirring to dissolve it. Beat in the egg yolks. Pour into the baking dish and stir into the breadcrumbs, then leave to soak for 15 minutes.

3 Meanwhile, preheat the oven to 180C/350F/Gas 4.

4 Bake the pudding for 20-25 minutes, until set. Remove the baking dish from the oven and cool for 5 minutes, then carefully spread



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the raspberry jam over the surface. Sprinkle the frozen raspberries on top.

5 Next, whisk the egg whites in a large grease-free bowl until they hold their shape, then add

the remaining sugar, whisking again until stiff and glossy. Pile the meringue on top of the pudding, then return it to the oven to bake for a further 5-8 minutes, until golden brown.

APPLE AND BLACKBERRY BROWN SUGAR PAVLOVA

Serves: 8

Ready in: 2 hrs 30 mins

For the meringue

4 free-range egg whites
125g light brown muscovado sugar
125g caster sugar
1 tsp cornflour
1 tsp white wine vinegar

For the topping

150ml red wine
1 orange, zest and juice
25g light brown muscovado sugar
1 cinnamon stick
1 Pink Lady apple, cored and sliced
150g blackberries
300ml double cream

1 Preheat oven to 150C/300F/Gas 2, line a large baking tray with baking parchment, and draw a 20cm circle in the middle using a dinner plate.

2 Place the egg whites into a mixing bowl and whisk until they form soft peaks, then gradually add both the sugars followed by the cornflour and vinegar.

3 Place the beaten egg white mixture in the middle of the circle and spread out making a little dip in the middle. Cook for 1 hour, then turn the oven off and leave the meringue to cool in the oven.

4 Whilst the meringue is cooking, make the fruit topping – this will allow for enough time for it to cool before assembly. Place the red wine, orange juice and zest, sugar and cinnamon into a saucepan, bring

to the boil and allow to bubble away for a few minutes.

5 Reduce the heat and add the Pink Lady apples. Cover and gently poach the fruit until soft – this should take approximately 15 minutes – then add the blackberries and take off the heat. Cover the pan and leave set aside to cool.

6 When ready to assemble, whip the cream until it forms soft peaks. Carefully transfer the pavlova onto a serving plate, don't worry if it cracks a little, then spoon the cream into the centre of the meringue. Drain and pat the fruit dry, reserving the liquid, and arrange the fruit on top of the cream.

7 Boil the reserved fruit juices until reduced and syrupy, then allow to cool then spoon over the pavlova.

WWW.PINKLADYAPPLES.CO.UK



ALMOND CRUNCH TOPPED RHUBARB CRUMBLE

Serves: 6

Ready in: 40 mins

For the filling

800g pink rhubarb, trimmed
and washed

6 tbsp Belvoir Rhubarb and
Strawberry Cordial

1 tbsp cornflour

For the crumble

150g plain flour

50g ground almonds

75g butter

50g demerara sugar

75g amaretti biscuits

1 Preheat the oven to 180C/350F/Gas 4.

2 Cut the rhubarb into 5cm lengths and place in a large ovenproof dish. Mix the cordial and cornflour to form a smooth paste, then pour this over the rhubarb.

3 Place the flour, almonds, butter and sugar in a food processor and pulse until lumpy crumbs form. Next, add the amaretti biscuits and pulse again until they form small lumps

4 Scatter the crumble mixture over the fruit and press down lightly with a spoon. Bake in the preheated oven for 25 minutes or until the fruit is tender and the topping is golden. Serve hot with custard or warm with cream.



LEMON SOUFFLÉ

Serves: 6

Ready in: 35 mins

150g Tate & Lyle Fairtrade
Caster Can Sugar
300ml double cream
6 large eggs, separated
3 unwaxed lemons
15g sachet powdered gelatine

1 First prepare the soufflé dish, 900ml capacity. Cut a double strip of non-stick parchment paper, long enough to fit around the dish and deep enough to stand about 7.5cm above the top. Secure with sticky tape or tie tightly with string, making

sure the paper is held firmly against the dish. Alternatively, prepare six individual soufflé dishes in the same way. Stand on a flat plate or tray.

2 Finely grate the zest from the lemons into a large bowl. Squeeze the juice and strain into a small bowl, add 2 tablespoons of water and sprinkle over the gelatine. Leave to stand until the gelatine becomes spongy. Place the bowl over a pan of simmering water until the gelatine dissolves and the liquid is clear, then remove.

3 Add the egg yolks to the bowl with the lemon zest and stir in the caster sugar. Using an electric beater, whisk until thick and mousse-like. Pour over the warm gelatine and whisk together. Lightly whip

the cream until soft peaks form then fold into the soufflé mixture. Refrigerate until it starts to thicken.

4 Whisk the egg whites until they form soft peaks. Fold one large spoonful into the lemon mixture to lighten the texture then gently fold in the rest. Pour into the prepared dish or dishes and refrigerate until set.

5 To remove the paper, remove the string and use the edge of a palette knife to ease the paper away from the soufflé. Place the knife behind the paper and gently pull the paper without pulling the soufflé.

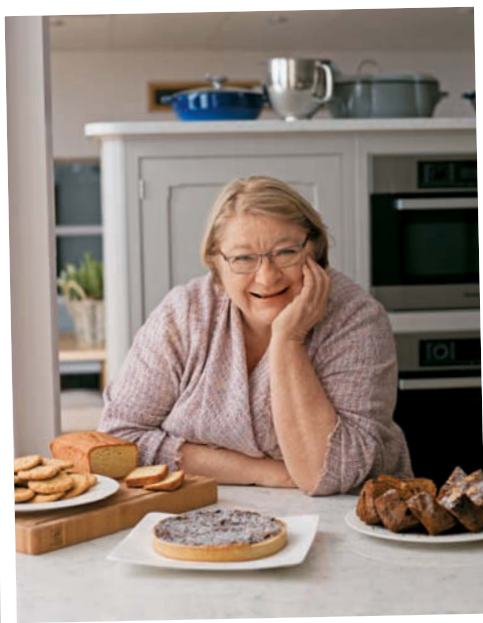
6 Dust with the icing sugar and scatter over the chopped nuts.

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Pâtisserie MADE EASY

Rosemary Shrager gives us a crash course in the fine art of pâtisserie



Helping hand

During my career as a chef, I didn't find pâtisserie particularly easy. It is a specialist area, one where you need to learn precise techniques, and I consider myself more of an instinctive cook. As a self-taught chef, I often had to learn on the job and, terrifyingly, was sometimes thrown in at the deep end. I managed to steer clear of

the pastry section until I worked for Jean-Christophe Novelli in the late 1980s. He encouraged me to attempt fine pâtisserie for the first time and gave me a good grounding in the essential techniques. Later, I was lucky enough to spend two weeks on the pastry section at the Connaught Hotel in London – after I phoned up in despair because I was struggling to make croissants. Michel Bourdin, the legendary head chef, very kindly invited me in, and in no time at all I was handling the Rondo, a large machine for rolling and cutting pastry and croissant doughs. Working there was a fantastic experience and I emerged with a lovely croissant recipe, which I later honed in Ireland and at Bradford College – so I can safely say I have travelled far and wide in my search for the ultimate croissant!

Take your time

Because I lacked confidence when I started out, I understand how nervous baking can make people feel. Being a good baker is a matter of learning a series of logical steps. It is as much a science as an art, and understanding why certain things happen is crucial. If you don't understand what you are trying to

achieve, it can all go horribly wrong! I'm convinced that many people who think they are hopeless at baking have been deterred by one bad experience. So, my advice for the more complex recipes is to always allow yourself plenty of time. The nice thing about making bread, pastry and cakes is that you can set aside an afternoon to tackle them and there is no pressure to get them on the table at a certain time, unlike when you are cooking dinner.

The other thing to bear in mind is that lengthy recipes can usually be tackled in stages. Professional chefs prepare things in advance to make life easier, and it makes perfect sense to do this at home, too. As long as they don't rely on whisked egg whites for their rise, most cake mixtures can be made several hours before you need them and kept in the fridge until you are ready to bake. Even for something as simple as fairy cakes, it can be good to get ahead with making the batter. Pastry can be prepared the day before and left in the fridge, and so can bread doughs, ice cream bases and Italian meringue, which is used as a topping for tarts and puddings or as a base for mousses.

Bake happy

Baking is the ideal leisure activity and it's wonderful when you can take the time to do something from scratch. I love the idea of making all the elements of a black forest gâteau, for example, or baking your own Danish pastries or profiteroles. It goes without saying that they'll taste infinitely better than the ones you can buy. Making desserts and baked goods is one of life's simple pleasures. I hope my recipes will give you the confidence to tackle something new, whether it's making perfect pastry, baking delectable cakes and breads or creating beautiful ice creams and sorbets.

Rosemary Shrager is a natural-born teacher. From her time on reality show *Ladette to Lady* to her cookery series *Rosemary Shrager's School for Cooks*, and many other guest appearances in between, she's spent her career showing the nation how to better themselves in the kitchen, or just how to use it, full stop. Her new book, *Rosemary Shrager's Cakes, Bakes and Puddings* (£18.99, Hamlyn), is no different. She demystifies seemingly complicated techniques, such as sourdough bread and Italian meringue, with step-by-step photos, encouraging you to push beyond your skillset and learn something new. Here, she's shared a delicious doughnut recipe.

DOUGHNUTS WITH RASPBERRY SAUCE

Makes: 12

Ready in: 1 hr 20 mins

For the doughnuts

225g strong white flour, plus

extra for dusting

A pinch of fine sea salt

40g unsalted butter

1 egg

120ml full-fat milk

15g caster sugar

15g fresh yeast

Vegetable oil for deep-frying

Caster sugar for coating

For the sauce

250g raspberries, fresh or frozen

Juice of 1 lemon

100g caster sugar, if using

fresh fruit

3 tbsp water, if using

fresh fruit

1 Sift the flour and salt into a large bowl. Melt the butter in a saucepan, take off the heat and allow to cool slightly, then whisk in the egg and milk. Stir in the sugar, then crumble in the yeast. Add the milk mixture to the flour and mix to form a dough.

2 Place on a lightly floured work surface and tear, roll and

turn the dough for about 10 minutes, until smooth. Place it in a clean bowl, cover with cling film and leave to rise at room temperature for one hour, until doubled in size.

3 Gently knock back the dough, then turn it on to a floured surface and tear, roll and turn it for two minutes. Shape into a ball, then roll out to a thickness of roughly 1.5cm and divide into 12 equal pieces. Roll into balls and place on a baking sheet, spacing them 2.5cm apart, then leave to rise at room temperature for a further 30–40 minutes, until doubled in size.

4 In a deep pan, heat a one-third depth of vegetable oil to 180°C and fry the doughnuts in batches of four for eight minutes, turning them with a metal spoon. Drain on kitchen paper and leave to cool. When cold, roll the doughnuts in caster sugar.

5 To make the sauce, purée the raspberries in a blender with the lemon juice and pass the mixture through a sieve, discarding the seeds. If using frozen fruit, the purée will be liquid enough to serve as it stands. If using fresh fruit, put the sugar and water in a saucepan and bring to the boil, stirring constantly. Simmer for two minutes, then allow to cool before adding to the purée.



HAZELNUT MERINGUE LAYER CAKE WITH STRAWBERRIES & RASPBERRIES

Serves: 12-14

Ready in: 50 mins

For the filling

250g whole hazelnuts

8 egg whites

300g caster sugar

200ml double cream

200g Sweet Eve strawberries, hulled
and sliced in half

100g Berry Jewel raspberries

Icing sugar, to decorate

1 Preheat the oven to 180C/350F/Gas

2 Blitz the hazelnuts in a blender until
very fine.

3 Take a clean, grease-free bowl, add the
egg whites and whisk the until they form
soft peaks. Gradually add the caster sugar
a dessert spoon at a time, whisking well in
between. Continue until all the sugar has
been added and the mixture is thick and
glossy, then fold in the hazelnuts.

4 Divide the hazelnut meringue between
three greased and lined Victoria sandwich
tins and then bake in the preheated oven
for about 25-30 minutes, until golden.

5 Once cooked, take out of the oven, cool
in the tins and then carefully remove.

6 Whip the cream until it forms soft peaks
and spread a third of the mixture onto one
of the meringues. Add a layer of Sweet Eve
strawberries and Berry Jewel raspberries,
and then top with the second meringue.
Repeat the process with the second and
third meringue, topping the final meringue
with the remaining cream and Sweet Eve
strawberries.

7 To finish, sprinkle with icing sugar.

RECIPE COURTESY OF WWW.SWEETEVESTRAWBERRY.CO.UK,
CREATED BY SOPHIE MICHELL



COOK'S TIP

Run a knife around the outside of the
cake tins to release the meringues and
upturn them to get them out of the tin.
Carefully peel off the lining paper.

PINK GRAPEFRUIT AND GREEK YOGHURT SOUFFLÉ WITH PASSION FRUIT

Makes 2

Ready in 45 mins

125g Total Classic Greek Yoghurt
A little melted butter and caster sugar
for lining the moulds
3 egg yolks
60g sugar
15g flour
15g corn flour
125ml pink grapefruit juice
3 egg whites
40g caster sugar
1 passion fruit

- 1 Preheat the oven to 375F/190C/Gas 5.
- 2 Grease two soufflé moulds with the melted butter. Dust with caster sugar and put in the fridge to cool.
- 3 To make the crème patisserie, mix together the egg yolks, sugar, flour and corn flour to form a paste.
- 4 Meanwhile, in a saucepan bring the pink grapefruit juice to the boil. Remove from the

heat and fold in the egg mixture and yoghurt to form a thick custard. Return to the heat and cook on a low setting for 5 minutes whilst stirring constantly.

5 Place this mixture to the side and allow to cool.

6 To make the meringue, whisk the egg whites and caster sugar until the mixture stands up in soft peaks.

7 Mix a third of the peaked egg whites into the crème patisserie to make a soft creamy texture.

8 Very gently, fold in the remainder of the egg white mixture to retain as much air and lightness to the soufflé as possible.

9 Scoop out the pulp from the passion fruit and divide into the bottom of the soufflé moulds. Fill a piping bag with the soufflé mixture and carefully pipe into the moulds, filling to the brim. Smooth the tops and run your thumb around each, just inside the rim (this helps rising).

10 Place in the middle of an oven for 12-14 minutes.





PLUM & CARDAMOM BRULÉE

Serves 6

Ready in 4 hrs 20 mins

4 plums
6 egg yolks
6 cardamom pods, crushed
300ml Yeo Valley Double Cream
250ml Yeo Valley Greek Style Natural Yoghurt
1 tbsp caster sugar
2 tbsp caster sugar for the top

- 1 Heat the oven to 150C/300F/Gas 2.
- 2 Cut the plums into small chunks and put into the bottom of six ramekins.
- 3 Place the cream and cardamom pods in a pan and heat to just below boiling. At this point take off the heat and set aside to infuse for 30 minutes.
- 4 Next, whisk the egg yolks with the caster sugar and add the yoghurt, then whisk this mixture into the infused cream. Strain the custard to remove the cardamom and then



- pour over the plums into the ramekins.
- 5 Place the ramekins in a small roasting tin and pour hot water into the tin to come halfway up the sides of the ramekins. Bake for 20-30 minutes until the custards are just set. Allow to cool then chill for 2-3 hours or overnight.
 - 6 Just before serving, sprinkle some caster sugar, about 2mm thick, over the surface of the ramekins. Brown under a very hot grill or melt with a blowtorch until the surface is golden and caramelised.

BRIOCHE BREAD & BUTTER PUDDING WITH RASPBERRIES & WHITE CHOCOLATE

Serves: 4

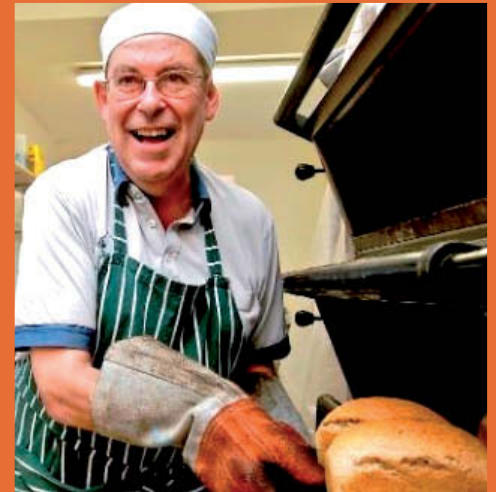
Ready in: 1 hr 20 mins

4 thin slices of brioche loaf
25g butter, softened
50g vanilla-infused white chocolate, broken into pieces
50g fresh raspberries
2 eggs
300ml milk

- 1 Preheat the oven to 180C/350F/Gas 4.
- 2 Butter the brioche, then cut each slice into two triangles and place into a baking dish so the points stand up.
- 3 Sprinkle over the chocolate and raspberries. Beat the eggs and milk together and strain through a sieve over the brioche. Leave to stand for 10 minutes to soak in.
- 4 Cook in the oven for 30-40 minutes until golden brown and the custard has set. Serve warm or cold with cream.

Bread

Master the dynamic art of bread-making with these flavoursome recipes. Hearty, wholesome, and delicious, these gorgeous breads will have you coming back for more





WWW.SEASONALBERRIES.CO.UK

BLUEBERRY FOCACCIA

Serves: 6-8

Ready in: 2 hr 5 mins

1 orange, rind only, pared away in strips with a vegetable peeler
 1 lemon, rind only, pared away in strips with a vegetable peeler
 500g strong white bread flour
 250-300ml warm milk and water mixed
 75g caster sugar
 150g blueberries
 40g butter, diced
 1 egg, beaten
 3 tsp fast action dried yeast
 1 tsp salt
 1 tsp ground cinnamon

Extra flour and semolina (optional)
 for shaping

1 Mix half of the sugar with the finely chopped fruit rinds, and set aside.

[bullet] Place the flour, salt, cinnamon and butter into a large bowl and rub the butter into it using your fingertips until the mixture resembles fine crumbs. Now combine this with the sugar and fruit mix, and then stir in the yeast.

2 Add the egg to the flour then gradually mix in enough warm milk and water to mix the flour to a soft dough, you may have a little liquid left. Knead for 10 minutes on a lightly floured surface until the dough is smooth and elastic.

3 Sprinkle the work surface with extra flour and semolina, if using, then gradually knead in the blueberries and remaining sugar. Twist and pull the bread until the fruit is mixed in, but try not to overwork the dough so the blueberries don't get too mashed up.

4 Pull the dough into an oval shaped loaf about 23cm long and put on to a floured baking sheet. Cover with oiled cling-film and leave to rise in a warm place for about 45-60 minutes.

5 While the bread rises, preheat the oven to 220C/425F/Gas 7.

6 When the dough has proved, remove the cling film, sprinkle the bread with a little extra flour then bake for 30-35 minutes until golden brown and the base of the loaf sounds hollow when tapped. Leave to cool on a wire rack and serve while still warm.

GLUTEN-FREE MEDITERRANEAN FOCACCIA

Serves: 4-6

Ready in: 2 hrs 15 mins

For the bread

1 x 340g Delicious Alchemy white bread mix packets
40g black olives, de-stoned & quartered
30g sun-dried tomatoes, sliced
50ml tepid water
2 tbsp olive oil
1 tsp dried rosemary

For the topping

1 tbsp olive oil
1 tsp coarse sea salt

1 First, grease a 20cmx20cm cake tin and set aside.

2 Next, cut the olives into quarters, and chop the sun-dried tomatoes into small pieces.

3 Pour the bread mix into the bowl of a stand mixer fitted with a K beater. Add the water, rosemary and 2 tablespoons of olive oil. Mix on medium/slow speed for three minutes.

4 Scrape down the sides of the bowl and add the sliced olives and sun-dried tomatoes. Mix for a further 30-60 seconds until well combined.



5 Spread the bread mix into the prepared cake tin and shape into an even layer. Wet your fingers and use them to create dimples all over the top of the bread. Drizzle over the additional 1 tablespoon of olive oil and sprinkle on the sea salt. Leave to prove for 35 minutes, until slightly risen and puffy looking.

6 While the bread is proving, preheat the oven to 220C/450F/Gas 8. When risen, bake in the oven for 40-45 minutes until golden brown and firm to the touch. Remove from the oven and turn out of the tin onto a cooling rack. Allow to cool for 45-60 minutes before slicing.



PALEO FLAXSEED FOCACCIA

Makes: 1

Ready in: 1 hr 15 mins

300g Linwood's milled flaxseed
3 tsp dried oregano
2 tsp baking powder
4 eggs
½ cup cow's or almond milk
2 tbsp black strap molasses, warmed until runny
4 tbsp extra virgin olive oil
Handful of black olives, de-stoned
10-12 small sun-dried tomatoes

1 Preheat conventional ovens to 180C/350F/Gas 4, and lightly oil a small baking tray, a similar size to an A4 page.

2 Combine the ground flax, baking powder and 2 teaspoons of the oregano together in a large bowl.

3 In a separate bowl, mix the eggs, milk, molasses and oil until thoroughly united. Chop up the olives and sun-dried tomatoes, adding them to the wet ingredients.

4 Now add the contents of the two bowls together, and immediately pour into your pre-greased baking tray. Spread over the top with a palette knife to ensure it's even and sprinkle with the remaining dried oregano, before baking for about 25 minutes.

5 Remove from oven and the roasting tin, and allow to cool for 25 minutes on a wire rack.

ROAST PEPPER, THYME & CHEDDAR BREAD

Makes: an 8-loaf roll

Prepare: 25 minutes, plus proving time

Cook time: 55 minutes

For the bread:

500g strong white bread flour

1 tsp 'quick' dried yeast

1 ½ tsp salt

1 tsp caster sugar

175ml milk

150ml water

2 tbsp rapeseed oil

For the filling:

2 red peppers

2 large shallots, chopped

2 cloves garlic, chopped

2 tsp fresh thyme leaves

60ml white wine vinegar

2 tsp caster sugar

Salt and freshly ground black pepper

150g extra mature Cheddar such as

Davidstow Crackler, grated 2 tbsp rapeseed

oil plus extra for oiling

1 To make the bread place the flour, yeast, salt and sugar in a large bowl. Mix the milk and water together with the oil, then pour into the centre of the flour mix. Use a round bladed knife to mix roughly together, then tip onto an oiled work surface and knead for 10 mins.

After 10 mins the dough will be really smooth and elastic. Wash and dry the bowl, brush with oil then place the kneaded dough in. Brush clear film with oil then drape loosely over the dough inside the bowl. Leave in a warm place for at least an hour or until doubled in size. Oil and baking parchment line a 23cm spring-clip cake tin.

2 Whilst the dough rises prepare the filling: Preheat the oven to 200°C/400°F/Gas Mark 6. Place the peppers on the top shelf of the oven and roast for 15mins or until the skins are charred. Transfer to a plastic bag and leave to cool - this helps steam off the skins. When cool enough to handle peel away the skin, discard the stalk and seeds and slice the flesh into thin strips.

3 Whilst the peppers roast, place the shallots, garlic, thyme, vinegar and sugar in a medium pan with seasoning. Bring to the boil, then

reduce the heat to low and cook for about 10 mins until all the liquid has evaporated and the shallots are tender. Add the pepper strips to the shallots pan and cook together for about 5 mins until no excess liquid remains. Cool. This mixture keeps in the fridge for up to a week.

4 Tip the risen dough onto a floured work surface and knead four or five turns to knock out some air. Use a floured rolling pin to a roll the dough to a 35 x 20cm rectangle. Evenly spread the pepper filling all over the dough and sprinkle over two thirds of the cheese.

5 Starting at a short side, roll up the dough 'Swiss roll' style to enclose the filling. Use a sharp knife to cut the dough into 8 even pieces, then place spiral side up in the prepared tin with one roll in the centre and the rest arranged around - there will be spaces in between. Recover with the oiled clear film and leave to rise again for 40 mins until doubled in sized.

6 Sprinkle the remaining cheese over the rolls and bake for 25mins until golden brown. Cool in the tin for 5 mins before transferring to a wire rack to cool. Serve warm.



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HONEY & OAT BREAD

Serves: 8

Ready in: 40 minutes

For the bread:

175g self-raising white flour

175g self-raising wholemeal flour

50g porridge oats

75g butter, diced

3 tbsps Rowse Pure & Natural

Clear Honey

200ml milk

2 tbsps sunflower seeds, optional

1 Pour the white and brown flours into a mixing bowl with three quarters of the oats and the butter, then rub in the butter with fingertips until the mixture forms fine crumbs. Add the honey, then beat the egg and milk together in a separate bowl. Gradually mix enough milk mixture into the butter and flour to make a soft, but not sticky, dough. Reserve the remaining milk mixture for glazing.

2 Tip the dough out on to a lightly floured surface and knead very lightly until just smooth. Pat or roll into a rough shaped round about 20cm in diameter. Cut into eight wedge shapes then transfer to a buttered baking sheet, separating wedges slightly so that there is space for them to rise during baking.

3 Brush the tops with the remaining milk mix then sprinkle with the rest of the oats and sunflower seeds if using. Bake in a preheated oven set to 200°C/400°F/Gas 6 for 15-20 minutes until golden and well risen. Serve warm split and buttered.

BANANA BREAD TOPPED WITH APPLE, MAPLE SYRUP & YOGHURT

Serves: 12

Ready in: 1 hr 40 mins

For the bread:

70g Total 0% Greek Yoghurt

45g Sweetness & Light Silverspoon

Granulated Sweetener

200g self-raising flour

170g low-fat spread

1 egg

2 ripe bananas

½ tsp baking powder

Few drops vanilla essence

For the topping:

100g Total 0% Greek Yoghurt

2 tbsps maple syrup or rich and dark agave nectar

2 tbsps low-sugar apple compote

1 Preheat the oven to 160°C/ 320°F/Gas 3.

2 Place all of the ingredients to make the bread into a food processor and blend until well mixed.

3 Then, pour the mixture into a lined loaf tin and bake in the preheated oven for 1 hour or until golden brown and cooked through.

4 Once cooked, set aside and allow the loaf to cool for a minimum of 30 minutes

5 While the loaf is cooling, prepare the topping. Mix the yoghurt and maple syrup or agave nectar together in a bowl, when ready, spread on to the loaf and finally top with the apple compote.



Our Daily BREAD

Proper bread is back and bringing communities together across the country. Nicola Whiteford meets a few of the dedicated folk behind the real bread revolution





At one time, popping to your local bakery for a loaf was a daily event. But over the last few decades the number of artisan bakeries on our high streets have slowly dwindled as so many of us head directly to the supermarket for cheap, pre-packed sliced loaves. The result? Fewer artisan bakeries, less choice and more mass-production. Sound familiar?

Fortunately, in the background, and unbeknownst to many of us, there's a merry band of bread-making enthusiasts determined to bring real bread back. Community bakeries are springing up, bread groups are forming, and behind it all, the Real Bread Campaign is championing proper bread for one and all.

Making a Difference

Co-founded by Sustain and Andrew Whiteley of Bread Matters, the Real Bread Campaign launched in 2008 and began its fight for better bread in Britain. It set out a simple new definition for 'Real Bread': that is bread made without any artificial additives. Its objective was to make bread better for us, better for our communities and better for the planet. Five years on and the results are starting to show. "Real bread has always had a place at the heart of the local community and at the table. The baker used to be a part of that and we want to try and bring it back," explains Chris Young, coordinator of the campaign. "We've been working with small, independent bakeries around the country to find out what works and what doesn't. We've seen a rise in micro-bakeries. We've even come across people who have quit well-paid jobs to become a community baker. Real bread may sound like a campaign about food, but it's always been about people."

With the re-emergence of artisan bakeries, a few changes have also occurred in the supermarket aisles, as the multiples do their best to emulate the artisan idea, with wooden shelving and larger ranges of fresh bakes. However, it's in the artisan



“It’s not about dreamy nostalgia, it’s about looking to the future and seeing how bread and bakeries can have their place”

bakeries that you can truly trust what you're buying. "We are looking at how we can make bread healthier, whilst also helping to provide new jobs in the community, bring people together and reignite our high streets," continues Chris. "It's not about dreamy nostalgia, it's about looking to the future and seeing how bread and bakeries can have their place."

The community bakery is one way that real bread can cement its place in the future of food. A relatively new phenomena, community bakeries are run and supported by the whole community,

offering affordable, artisan bread to one and all. Debra Riddle is the manger of Bread Share, a non-profit-distributing company based in Lamancha in the Scottish Borders, whose mission is to serve and involve the community by making excellent, affordable and nutritious bread using organic ingredients and distinctive local products. "My husband and I are Australian and we came up in July 2011 for a sourdough course and ended up moving up here to run Bread Share!" laughs Debra.



Real Bread Maker Week



Launched by the Real Bread Campaign in 2009, Real Bread Maker Week is Britain's biggest annual, national celebration of real bread and its makers.

The main aim of the week is to encourage people to get baking real bread or buying it from independent bakeries to support their local communities.

So, why not use this opportunity to get baking real bread at home? Or look for The Real Bread Loaf Mark at a local bakery and treat yourself to some proper bread. For more information visit: sustainweb.org/realbread

Community Spirit

Since forming in 2012, Bread Share has quickly gained its place in the community, going from making just 200 loaves a week in the beginning, to 1500 a week now. But it's aim isn't just to rekindle the nation's love affair with real bread, Bread Share is also trying to reintroduce milling in Britain to improve the supply of local flour. "We're all about local food supply chains," continues Debra, "so we're looking at the feasibility of reinvigorating the organic flour supply. There's only one mill making wheat in Scotland, but plenty of farmers growing it. If we can create new supply chains, then we could boost a whole industry."

Bread Share may serve customers of all walks of life, but they all share something in common: the desire to enjoy bread that, quite simply, tastes better. "Our bread is an alternative for those who don't have the time or skills to make their own. But, in saying that, we also give away sourdough starters so people can have a go at home. It's amazing how few people make bread any more. Whilst there are skills, they can be easily learnt. Anyone can make it, it's not just for the elite," explains Debra.

With community bakeries creating a new focal point for many towns and villages, the Real Bread Campaign's aim to unite people through bread is starting to take effect. And although many of the artisan bakeries of old have long since been taken over by the likes of Gregg's, new ones are beginning to emerge. Not only that, but smaller producers can be found at farmers' markets or food shows and they'll always sell out, such is the demand.

All For One

Although the idea of uniting people through bread may sound like a whimsical dream, it's actually becoming a reality. Spurred on not only through the hard work of community bakeries, bread groups; small gaggles of people who meet to make bread, swap stories and enjoy the fruits of their labours, are also adding weight to the campaign. These groups,

made up of bread-making novices, are proof that anyone can learn the skills needed to create delicious-tasting bread.

Back in December 2011, BBC2 aired a three-part documentary called *The Big Bread Experiment*. The programme featured a group of ladies in the small market town of Bedale, North Yorkshire, who got together, very informally at first, in their own kitchens, to bake bread. With guidance from master bakers Patrick Ryan and Duncan Glendinning from The Thoughtful Bread Company, the group came to be known as Bread, Actually and now, three years on, it supplies bread to people throughout the local community.

"We were all completely new to bread-making and it was amazing how we were able to pick it up and create a lovely loaf," explains Lucy Williams, one of the directors of Bread, Actually. "Things have grown hugely since then. We now supply bread to the local community, farm shops and a few local pubs and businesses, we also run classes to pass on the skills we've learnt. It's amazing that we've gone from novices to teachers!"

But it's how bread has changed the community of Bedale that is really exciting. "Bread has really helped re-instil those old community values," says Lucy. "We barter with bread. We ask the locals to bring us their gluts of apples, berries or herbs and we give them a loaf in return. We're also providing local jobs and giving people work experience as volunteers. Plus, the local watermill has been restored, so now we can use local flour and keep as much money in the community as possible."

Bread, Actually is proof that bread can change a whole village and truly reinvigorate a forgotten food industry. Plus, it means an entire community can enjoy proper bread, rather than heading straight to the supermarket aisle. "Being able to bring people together and make a difference in the local community has been amazing and it's something that can be emulated all across Britain," adds Lucy.





GLUTEN & DAIRY FREE WHITE BREAD

Makes: 1

Ready in: 2 hr 30 mins

Delicious Alchemy's Gluten & Dairy Free White Bread Mix
Vegetable oil, for greasing

1 Lightly grease a 450g bread tin, measuring 15x10x7cm. Add the bread mix to the bowl, pour over the oil and water then mix together. A food mixer is best because the batter becomes very thick and heavy during mixing. Turn your mixer to slow-medium speed and beat for 1½ minutes. Scrape down the sides and base of the bowl and then mix for a further 1½ minutes.

2 Transfer the dough into the prepared tin. It will be quite thick, so press down well and fill the tin right to the rim. Run a spatula around the edge of the tin, this will help you get an even rise. Cover the tin with a large upturned bowl or loosely cover with lightly oiled cling film. Leave to prove in a warm place for 40 minutes. Don't expect it to rise too much, this will happen later during cooking.

3 Once proved, place the tin on a tray in the centre of a cold oven. Then set the temperature to 190C/375F/Gas 5 and bake for 90 minutes. It should be a dark golden brown on top when it's done. Remove from the oven, carefully lift out of the tin and place on a cooling rack. For the best possible result, wait until completely cool before slicing.

4 Whether baked in the oven or in a bread maker, we know it's tempting, but don't slice when still warm. Eat on day of baking or slice and freeze for later.



THIS RECIPE WAS
CREATED BY SAM
MITCHELL, CO-OWNER
OF THE PEPPERED PIG
RESTAURANT AND DELI,
YORKSHIRE

Cook's Tip

The slower you prove the bread, the more flavour it will have – you can pop it in the fridge and prove overnight if you wish

HEALTHY HORACE LOAF

Serves 4

Ready in 35 mins

500g malted/granary flour
7g fast acting dried yeast
50g mixed seeds
1½ tsp salt
350ml (approximately) tepid water

1 Place the flour in a bowl along with the salt, yeast and seed mix. Then gradually add the water a little at a time and mix with a knife until the dough comes together and you have a soft, pliable mixture. Don't worry if it is a little sticky, as you work it, it will become easier.

2 Turn the dough out onto a lightly floured surface and then knead by hand for about 10 minutes. Alternatively, if using a mixer with a

dough hook, knead for 10 minutes until the dough is elastic.

3 Place in a lightly oiled bowl, cover with cling film and prove until doubled in size. This could take anything from 1-4 hours depending on the temperature of your kitchen.

4 Place on a lightly floured work surface and knock back the dough. Don't be too brutal, but you can shape your loaf firmly and knock out some of the pockets of air that have formed.

5 Place on a baking sheet covered in parchment. Cover again and leave to prove for a further 1 hour.

6 Place in a pre-heated oven, 200C/400F/Gas 6. You can spray the inside of your oven with water when you place the bread inside, as the steam will help the bread rise.

7 Bake for approximately 30 minutes, until golden brown. You can check whether the bread is cooked, by tapping it underneath and it will sound hollow if cooked.



FRENCH GLACÉ CHERRY GARLAND

Makes: 1 loaf**Ready in:** 3 hrs 10 mins

10g fresh or dried active baking yeast
 325ml warm milk
 50g butter
 650g plain flour
 1 tsp salt
 50g caster sugar
 2 eggs, plus one for glazing
 100g French glacé cherries
 100g chopped hazelnuts
 20g flaked almonds

1 Preheat oven to 200C/400F/Gas 6.**2** Place the yeast and milk in a large mixing bowl, mix and then allow to sit until the mixture is frothy. When the yeast is ready add the butter, flour, salt, sugar and eggs mix into a dough.**3** Knead the dough on a floured board for 10 minutes (or 5 minutes if using a bread hook in a stand mixer). Next, gently mix in the French glacé cherries and the hazelnuts, but reserve some for decoration later.**4** Place in a large, lightly greased glass or plastic bowl. Turn the dough over to grease both sides, then cover and allow to rise in a warm, dark place until doubled in volume – this should take approximately 1 hour depending on the temperature.**5** Next, punch down, cover, and set aside to rise again until doubled in volume (approximately 30 minutes).**6** Once risen, punch again, and cut into three parts. Form each part into a 50cm roll. Carefully plait the rolls on a large, greased baking tray, joining ends together. Cover and allow to rise again until doubled.**7** Lightly beat the remaining egg, and brush onto the plaited loaf, then top with a sprinkling of the reserved hazelnuts.**8** Bake for about 25 minutes, until nicely browned. Top with the reserved almonds and French glacé cherries.



OLIVE CIABATTA

Makes: 1 loaf

Ready in: 3 hrs 40 mins

180g Fragata pitted black olives, halved
485g all-purpose flour
1½ tsp active dry yeast
1 tsp salt
¾ tsp granulated sugar
415ml + 2 tbsp warm water, 115F
2 tsp olive oil, plus more for the bowl

1 Mix together the flour, yeast, salt, and sugar. Pour in the warm water, and beat for 5 minutes with a mixer or a wooden spoon. Use a dough hook to knead the mixture for an additional 5 minutes until it is well combined, or use a wooden spoon if you don't have a stand mixer.

2 When the dough is well combined add the olives. Flour your hands and knead the dough again – push, fold, slap and roll the dough for 4-5 minutes until it's elastic.

3 Oil a large bowl and add the dough. Drizzle olive oil over the top, then cover with cling film and a towel. Place the bowl in a warm, draught-free place and allow to prove for 2 hours.

4 Preheat your oven to 170C/325F/Gas 3. Line a baking sheet with parchment paper and sprinkle with flour.

5 Flour your hands and shape the dough into a long loaf, about 30x10cm.

6 Sprinkle the top of the loaf with a touch of flour and bake for 35-40 minutes, until the bread is lightly golden. If you tap the bread, it should feel like it's hollow.

7 Place the loaf on a wire rack and allow to cool down for a minimum of 20-30 minutes before slicing.

SWEET PEPPER BREAD WITH MATURE CHEESE

Makes: 1 loaf

Ready in: 1 hr 20 mins

2 large red peppers, roasted and skinned
1 large yellow pepper, roasted and skinned
200g flour
1½ tsp fine sea salt
2 tbsp baking powder
½-1 tsp spicy paprika powder
5-6 tbsp finely chopped parsley
6 large eggs
4 tbsp olive oil
75-100g grated mature farmhouse cheese

1 Preheat the oven to 200C/400F/Gas 6. Slice the sweet peppers into cubes. Sieve the flour, salt, parsley, baking powder and paprika powder in a bowl.

2 In a separate bowl, whisk the eggs, then add the oil and whisk everything together thoroughly.

3 Use a spatula to blend in the flour mixture together with the peppers and cheese.

4 Place the batter in a baking tin that has been covered in greaseproof paper and bake for approximately 50 minutes in the centre of the preheated oven until golden and cooked through.

5 Allow the loaf to cool down a little, then remove the tin and the greaseproof paper and allow to cool further on a rack.



WWW.COLOURFOULASTE.COM/EN

BEETROOT, BACON & CHEDDAR BRUNCH BREAD

Serves: 4

Ready in: 2 hr 25 mins

250ml warm water

1 tsp dried yeast

1 tsp sugar

500g strong white bread flour

¼ tsp salt

1 tsp dried sage

1 tbsp extra virgin olive oil

150g plain cooked beetroot, drained
and puréed

5 rashers smoked streaky bacon

80g mature cheddar, grated

1 In a jug, mix the water with the yeast and sugar. Set aside for a few minutes to allow the yeast to activate. After 5-10 minutes there should be a layer of foam on the surface.

2 Tip the flour into a food mixer or large bowl, make a well in the centre and add the salt, dried sage and olive oil.

3 Pour in the yeast and the puréed beetroot and knead with a dough hook for 5 minutes or by hand for 10 minutes. Set aside in a non-draughty place to rise for around 1 hour or until it has doubled in size.

4 Whilst the bread is rising cook the bacon until crisp. Allow to cool and cut into small pieces and set aside.

5 Turn the dough onto a floured work surface and roll into a large rectangle. Sprinkle the bacon and cheese over the surface and roll up into a log shape, tucking the ends under.

6 Transfer to a baking sheet and set aside for 20 minutes to rise for a second time. Preheat the oven to 220C/450F/Gas Mark 8.

7 Once the bread has finished its second rise, cook in a hot oven for around 25 minutes. You can check that it is done because the bread should sound slightly hollow when tapped on the base. Serve whilst still warm cut into thick slices with plenty of butter.



TRADITIONAL BROWN SODA BREAD

Makes: 1 loaf
Ready in: 1 hr 10 mins

250g wholemeal flour
200g plain white flour
1 tsp bread soda, sieved
1 tsp salt
1 egg
350ml buttermilk, approx.
1 tsp honey
1 tbsp sesame seeds or pinhead porridge oats

- 1** Preheat the oven to 200C/400F/Gas 6. In a large bowl, mix together the flour, bread soda and salt.
- 2** Combine the egg with the buttermilk and honey and then beat the blend into the flour. You can add a little more buttermilk if the mixture is dry – it should be a soft dough.
- 3** Now pour the dough into a lightly oiled loaf tin, and sprinkle the sesame seeds or porridge oats over the top of the loaf.
- 4** Bake for 45-50 minutes in the preheated oven. To know when it is cooked simply tap the bottom of the loaf, it will sound hollow when it is fully done.
- 5** Remove from the tin and wrap in a clean tea towel while cooling. This will keep the crust soft.

TRADITIONAL WHITE SODA BREAD

Makes: 10 loaf
Ready in: 55 mins

450g plain flour
1 level tsp bread soda
1 heaped tsp cream of tartar (optional)
Pinch of salt
25g soft margarine
1 egg, whisked with 250ml buttermilk

- 1** Preheat oven to 200C/400F/Gas 6.
- 2** Sieve the dry ingredients into a large bowl and then rub in the margarine. Pour in the egg and buttermilk mixture and stir well.
- 3** Turn the dough out onto a floured board and knead lightly for a minute or two. Shape into a round and flatten slightly.
- 4** Place on a baking sheet. Mark with a deep cross and bake in the oven for approximately 30-40 minutes. Allow to cool slightly on a wire rack before slicing and serving.



RECIPE COURTESY OF BORD BIA,
THE IRISH FOOD BOARD:
WWW.BORDBIA.IE

Savoury Bakes

Savoury bakes are a great option for family meals or dinner with friends, and this collection will be one you'll revisit time and time again.





BRAMLEY, PARSNIP & SHROPSHIRE BLUE TART

Makes: 6

Ready in: 1 hr

350g shortcrust pastry
2 large Bramley apples
1 medium parsnip
2 tbsp lemon juice
2 large eggs
75ml double cream
4 tbsp chopped fresh chives
175g Shropshire Blue cheese, cubed

- 1 Preheat the oven to 180C/350F/Gas 4.
- 2 Roll out the pastry and use it to line six 10cm fluted flan tins. Line each with crumpled baking parchment and half fill with baking beans. Bake for 10 minutes, remove the paper and beans and cook for a further 5-10 minutes until the base looks dry.
- 3 Quarter, core and peel the apples. Reserve half an apple for the topping, placing it in cold water to prevent browning. Roughly chop the remaining apple and finely chop the parsnips. Place in a pan with 3 tbsp of water and the lemon juice, cover, bring to the boil then simmer until they are just tender. Remove from the heat, stir well, and then transfer to a plate to cool.
- 4 Add the eggs, cream and seasoning to the cold apples, and mix well. Stir through the cooked chopped parsnip, chives and chopped cheese.
- 5 Spoon the filling into the cases. Thinly slice the remaining half an apple and arrange a few slices on the top of each tart, brush with the olive oil. Bake for 20-25mins until the top is golden brown. Carefully release the warm tarts from the tins and serve warm or cold with salad.





CHEDDAR & CRAB TART

Serves: 4 as a lunch

Ready in: 55 minutes, plus chilling time and cooling time

500g all-butter pastry block, de-frosted
6 free range eggs
600ml double cream
Cornish sea salt and freshly ground black pepper

250g mature Cheddar cheese such as Davidstow, diced into small cubes
2 tbsp chopped tarragon
2 bunches spring onions, sliced
250g fresh white crab meat
50g fresh brown crab meat

1 Preheat the oven to 220°C/425°F/Gas Mark 7. Roll out the pastry on a floured surface to the thickness of a £1 coin and line a 4cm deep, 20cm round loose bottom flan tin. Line the pastry with a circle of greaseproof

paper and baking beans. Chill for 10 minutes. Bake in the oven for 15 minutes, then remove the paper and baking beans.

2 Brush the inside of the pastry with egg wash and turn the oven down to 180°C/350°F/Gas Mark 4. Mix the eggs and cream together and season. Sprinkle the cheese, tarragon, spring onion and crab over the tart case and pour over the egg mixture. Bake for 25 minutes until the custard is set and the pastry is golden brown. When the tart is cool slice and serve with a simple seasonal salad.



SPECKLED SEAWEED PIE

Serves: 4
Ready in: 55 minutes

For the pastry:

100g flour
Sea salt
50g butter
25g laverbread

For the filling:

25g butter
2 bacon rashers, chopped
1 garlic clove, peeled and crushed
225g cooked cockles
2 free-range eggs
90ml milk
60ml double cream
Sea salt and freshly ground black pepper
225g Ricotta cheese
50g laverbread

- 1** Preheat the oven to 200°C/400°F/Gas Mark 6. Season the flour with salt and sieve it into a bowl, then add the butter and rub until the mixture resembles fine breadcrumbs. Stir in the 25g of laverbread and 2 tablespoons of water, mixing to form a dough, then leave to rest for a few minutes before rolling out.
- 2** Lightly grease a 22cm flan dish and line with

the pastry. Bake blind by placing greaseproof paper and baking beans on top of the pastry for 10 minutes.

3 For the filling, heat the butter in a pan, add the bacon and garlic and fry gently for 5 minutes. Line the pastry case with the mixture along with the cockles.

4 Whisk the eggs, milk and cream together and season. Add the cheese and laverbread, then pour the mixture into the pastry case.

5 Bake for 30-35 minutes. The pie can be served hot or cold.



BROCCOLI AND CAMBOZOLA TARTLET

Serves: 4
Ready in: 15 mins

200g pack Tenderstem broccoli
200g Cambozola
1 packet ready-rolled puff pastry

1 Firstly, blanch the Tenderstem broccoli in boiling water for 1 minute.

2 Next, prepare the pastry. Unroll the puff pastry, cut it into four rectangular pieces and place them onto two baking trays lined with parchment.

3 Arrange the blanched broccoli floret-to-stem along the pastry and top with thin slices of Cambozola. Cover any delicate tips with the cheese to prevent them scorching.

4 Season with a grind of black pepper and a little sea salt, and bake for about 8 minutes in a really hot oven. Serve with a punchy rocket salad and enjoy.



SMOKED SALMON TART WITH RED ONION, DILL & HORSERADISH CREAM

Serves: 6-8

Ready in: 1 hour 45 minutes chilling time

For the pastry:

225g plain flour, sifted
110g Kerrygold butter, cubed, plus extra for greasing
1 free-range egg, beaten
A pinch of salt

For the filling:

250g smoked salmon, snipped into pieces
4 free-range eggs
300ml single cream
2 tbsps chives, finely chopped
Sea salt and freshly ground black pepper

For the cream:

200ml crème fraîche
1 tsp lemon juice
1 tsp Dijon mustard

1-2 tbsps horseradish sauce
1 tbsp dill, finely chopped
1 small red onion, peeled and finely chopped
A pinch of sugar
Sea salt and freshly ground black pepper

1 Place the flour and butter in a food processor and whiz briefly. Add half the beaten egg and continue to whiz for another few seconds or until the mixture looks as though it may just come together when pressed. You might need to add a little more egg, but not too much as the mixture should be just moist enough to come together. Reserve any leftover egg to use later.

2 With your hands, flatten out the ball of dough until it is about 2cm thick, then wrap in cling film or a plastic bag and chill for at least 30 minutes.

3 Preheat the oven to 180°C/350°F/ Gas Mark 4. Roll out the pastry on a lightly floured surface and use to line a 23cm tart tin with foil, greaseproof paper or baking parchment. Fill

with baking beans or dried pulses, then place in the oven and bake blind for 15–20 minutes or until the pastry feels dry in the base. Take it out of the oven, remove the baking beans and paper, brush the base of the pastry with any leftover beaten egg then bake for another 3 minutes or until lightly golden. Remove from the oven and set aside.

4 For the filling, whisk together the eggs and cream. Stir in the salmon and chives and pour into the pastry shell. Place in the oven and cook for about 30–40 minutes until the top is golden and the mixture is set.

5 As the tart bakes, make the horseradish cream. Mix all the ingredients together in a bowl, season and place in the fridge until you're ready to serve.

6 When the tart is baked, remove from the oven and place on a wire rack to cool. Allow to cool, then cut in to slices and serve with a spoon of the horseradish cream.

BROCCOLI & BACON QUICHE

Serves: 4

Ready in: 1hr 10 mins

500g shortcrust pastry
100g bacon lardons
350g Tenderstem broccoli
200ml double cream
4 free-range eggs
1 garlic clove, finely chopped
1tbsp olive oil
Salt and cracked black pepper

- 1 Preheat the oven to 200C/400C/Gas 6.
- 2 Roll out the pastry and use it to line a 16cm spring form tin. Prick the base of the pastry and then place it in the fridge to chill.
- 3 Heat the oil in a small frying pan, add the bacon and cook until almost crisp. Add the garlic and cook for another 30 seconds, then remove from the heat and leave to cool slightly.
- 4 Sprinkle the bacon and garlic over the base of the pastry and then fill the case with Tenderstem broccoli.
- 5 Beat together the eggs and cream and season with salt and pepper. Pour the mixture into the case. Bake in the middle of the oven for 45 minutes or until set. Serve warm.

CAULIFLOWER CHEESE AND SMOKED BACON TART

Serves: 6

Ready in: 60 mins

500ml crème fraîche
100g Godminster classic cheddar, grated
1 small cauliflower, broken into small florets
4 rashers smoked bacon, roughly chopped
1 pack ready-made shortcrust pastry
1 onion, diced
3 eggs, beaten
Small bunch of chives, chopped
Salt and pepper
Plain flour for dusting



- 1 Preheat oven to 170C/325F/Gas 3.
- 2 On a floured surface, roll the pastry to the thickness of a pound coin and line a 23cm loose bottomed flan tin, gently pushing the pastry into the corners and trimming off the excess.
- 3 Line the pastry with greaseproof paper and weigh it down with baking beans. Cook for 15 minutes then remove the beans and paper and bake for a further 8 minutes or until the pastry is pale gold.
- 4 In a pan of boiling water, simmer the cauliflower for 5 minutes until it starts to soften, then drain and set aside.
- 5 Next, in a frying pan, cook the bacon until brown and crisp, then remove with a slotted spoon and set aside. Turn the heat down and gently cook the onion in the same pan for three to four minutes until soft.
- 6 Tip the cauliflower, bacon and onion into the pastry shell so they are evenly distributed.
- 7 Then, in a bowl, combine the eggs, crème fraîche, chives and half the cheese and season to taste. Pour the egg mixture into the pastry case and top with the remaining cheese. Cook in the oven for 30 minutes until the top is golden brown. Serve warm or cold.

MINI HAM & DUCK PIES

1 tub of Castle MacLellan Duck Pâté
 500g packet of shortcrust pastry
 200g ham hock
 Apple and cider chutney, or similar
 One free-range egg, beaten

1 Preheat the oven to 200°C/400°F/Gas Mark 6. Roll out your short crust pastry so it is thinner than a pound coin. Cut out 8x9cm circles of pastry for the base of your pies, then cut out 8x7cm discs for the tops. You may need to re-roll the pastry to do this.

2 Take a mini pie tin or muffin tray with enough moulds to hold 8 pies. Brush the moulds with a little oil before pushing the pastry base circle into the muffin tray. Put a tablespoon of the ham hock into the base of each pie – you want it to be about full.

3 On top of the ham hock add a layer of Castle MacLellan Duck Pâté (about 1 tablespoon on each pie) then spoon the same amount of chutney on top. Brush the outer edge with the egg wash and add a pastry lid. Pinch the sides to seal and make a small hole in the top. Cook for 20-25 minutes or until the tops are golden brown. For more recipes using Castle MacLellan Pâté visit www.castlemacellan.co.uk.



TURKEY, PEA & TARRAGON PIE

Serves: 4-6

Ready in: 55 mins

1 tbsp oil
 1 onion, peeled and finely chopped
 1 clove garlic, chopped finely
 350g British turkey, cooked and chopped
 300g potatoes, cooked and cubed
 150g peas, cooked
 2 small carrots, cooked and sliced
 2 tbsp tarragon, chopped
 570ml thick gravy, any will do
 375g ready rolled shortcrust pastry sheet
 1 egg, beaten

1 Preheat the oven to 200°C/400°F/Gas 6.

2 Heat the oil in a large frying pan and add the onions and garlic. Cook for 2-3 minutes.

3 Add the turkey, potatoes, peas, carrots, tarragon and gravy and mix well.

4 Spoon the filling mixture into a large, deep oval dish. Brush the top of the baking dish with the egg, and then lay the pastry over. Press down well and decorate the edges by scoring with a knife.

5 Brush the top of the pastry with the remaining beaten egg. Make two to three slits in the top. Bake in the oven for 35 minutes. Serve with pickled red cabbage and a few pickled walnuts.



THIS RECIPE WAS CREATED FOR WWW.BRITISHTURKEY.CO.UK BY PHIL VICKERY

BRITISH ASPARAGUS TARTLETS WITH
GOAT'S CHEESE & SUN-DRIED
TOMATOES

Serves: 4

Ready in: 25 minutes

1 tbsp flour
375g puff pastry
125g asparagus, trimmed
and cut into 5cm pieces
Sea salt
3 tbsps sun-dried tomatoes, roughly
chopped, plus 1 tbsp oil from the jar
125g British goat's cheese, crumbled
2 handfuls of rocket leaves
Balsamic vinegar, to drizzle

1 Preheat the oven to 230°C/450°F/Gas Mark 7. Cut the pastry into 4 rectangles and place onto a floured baking tray. Score the edge of each rectangle with a very sharp knife.

2 Mix the asparagus with a pinch of salt, the tomatoes and oil. Divide the mixture between the 4 rectangles and top with chunks of goat's cheese.

3 Bake for 12-15 minutes until the pastry is golden brown and the cheese has melted. Remove from the oven, toss the rocket in a little balsamic and place on top of the tartlets.



"Green English asparagus is particularly good as a garnish for main dishes. I peel almost the whole length, to nearer the tip. My usual preparation is to blanch and refresh the spears, and then reheat in a little buttery water just before serving."

Gordon Ramsay

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WINTER TART

Serves: 8

Ready in: 50 minutes, plus 60 minutes chilling time

For the pastry:

100g salted butter, kept cold in the fridge
200g plain flour
2 Happy Egg Co. eggs, separated, with whites beaten
Cold water, as needed

For the filling:

200g winter greens
4 Happy Egg Co. eggs, yolks of all and whites of just two
150ml double cream
150ml milk
Pinch of salt
100g Stilton cheese

1 To make the pastry, combine the butter and flour until the mixture turns crumbly. Stir in the egg yolks and to bind the mixture loosely – if it does not bind together, add 1 teaspoon of cold water and continue to mix. Only add 1 teaspoon of water at a time and never more than 4 teaspoons of water in total.

2 Place the pastry on a piece of cling film, wrap tightly, then roll into a sausage shape and place in the fridge for 60 minutes.

3 On a floured surface, roll-out the pastry to a thickness of a £1 coin. Gently place the pastry in a floured tart tin and mould it into the corners with your fingers; don't tidy the edges yet because the pastry will shrink when it is baked. Save a little of the pastry in case cracks or holes form during baking.

4 Prick with a fork all over, to stop it from rising and place in a preheated oven at 180C/350F/Gas 4 for 8 minutes.

5 Remove from the oven, check for any holes or cracks and patch them with up your spare pastry. Allow the tart to cool for 5 minutes, glaze it with the beaten egg whites to seal the base of the tart and bake it for a further 2 minutes. Remove from the oven, and trim the edges with a sharp knife.

6 For the filling, blanch the winter greens in boiling water for 1 minute. Plunge into a bowl of cold water. Once cooled, drain and roughly chop.

7 Make the custard by whisking together the eggs, yolks, cream, milk and salt. Whisk until it is smooth and fully combined. Crumble in the Stilton and gently fold in along with the winter greens.

8 Turn the oven down to 140C/275F/Gas Mark 1. Pour the filling into the tart and place in the oven and for 20 minutes. Check it's cooked by lightly shaking the tin, the mixture should be firm but still a bit wobbly, like a jelly.

SPRING ONION, CHERRY TOMATO & CHEDDAR TART

Serves: 4-6

Ready in: 1 hr 10 mins

For the pastry:

225g plain flour
¼ tsp salt
50g butter, cut into pieces
50g white vegetable fat, cut into pieces

For the filling:

15g butter
6 spring onions, finely chopped
10-12 cherry tomatoes, halved
200g mature cheddar cheese, grated
3 Big & Fresh eggs
200ml half fat crème fraîche
1 tsp dried oregano
Salt & pepper
Fresh herbs, to garnish

1 Sift the flour and salt into a large mixing bowl. Add the butter and white vegetable fat, rubbing it in with your fingertips until the mixture looks like fine crumbs. Stir in just enough chilled water to make a soft (not sticky) dough. Knead for a few moments until smooth, then wrap and chill for 10-20 minutes.

2 Preheat the oven to 200C/400F/Gas 6.

3 Roll out the pastry on a lightly floured surface and use it to line a 20cm flan ring or flan dish. Place some crumpled foil or greaseproof paper on top of the pastry, add some baking beans and bake blind for 10 minutes. Take the tart from the oven and remove the baking beans and paper.

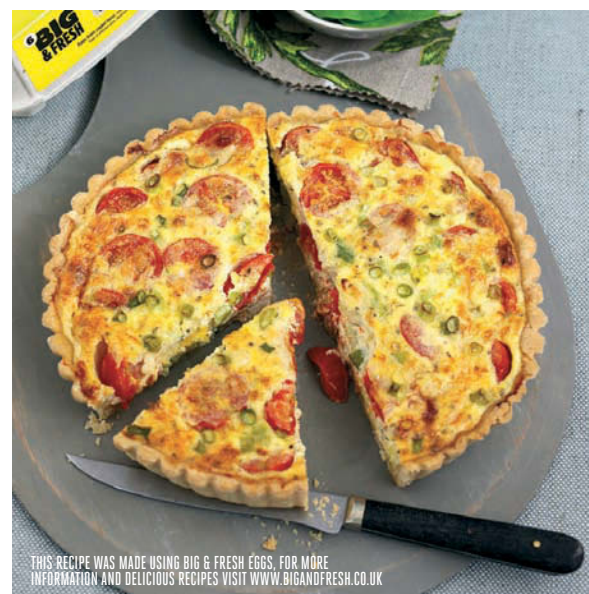
4 Reduce the oven temperature to 180C/350F/Gas 4.

5 To make the filling, heat the butter in a frying pan and fry the spring onions for 3-4 minutes. Cool for a few minutes. Scatter over the base of the flan and sprinkle the cherry tomatoes and cheese on top.

6 Beat the eggs, crème fraîche and oregano together. Season with a little salt and pepper. Pour into the tart case, and bake for 30-35 minutes, until set. Serve warm or cold, garnished with fresh herbs.

COOK'S TIP

Metal flan tins are best as they conduct heat efficiently, cooking the pastry to give a crisp base.



THIS RECIPE WAS MADE USING BIG & FRESH EGGS. FOR MORE INFORMATION AND DELICIOUS RECIPES VISIT WWW.BIGANDFRESH.CO.UK



TOMATO & CHEDDAR TART

Serves: 4
Ready in: 2 hrs

For the pastry:

75g Denhay cheddar
 6 small vine ripened British tomatoes
 200g plain flour
 150g unsalted butter
 Pinch of salt
 1 Happy Egg Co. egg

For the custard:

150ml double cream
 150ml milk
 1 Happy Egg Co. egg yolk
 4 Happy Egg Co. eggs

1 To make the pastry chill or freeze the butter, chop into small pieces, or grate with a cheese grater. Mix the butter, egg, flour and salt in a bowl using a fork until it's the consistency of fine crumbs. Chill in the fridge for 30 minutes.
2 Squeeze the mixture together to form a ball of dough, roll out on a cool, flat, floured surface, then place in the tart dish.
3 To blind bake, fork over the pastry, line with parchment paper, fill with baking beans and place in the oven at 180C/350F/Gas 4 for 10 minutes.

4 Remove from the oven, and leave to cool before removing the beans and parchment paper. Glaze with a beaten egg and place back in the oven for 2 minutes. Remove and put to one side.

5 Whisk the ingredients together for the custard and pour into the tart base.

6 Freeze the cheese for 30 minutes and grate it with a cheese grater. Sprinkle the tomatoes and the cheese over the surface of the tart, and cook at 140C/275F/Gas 1 for 40-60 minutes until it has a firm wobble.

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HAZELNUT & CHEDDAR SABLE BISCUITS

Makes: 32

Ready in: 1 hr 5 mins

200g plain flour
100g butter, softened
75g Castello Tickler Cheddar, finely grated
60g hazelnuts
2 large eggs, one whole and one separated
Salt and pepper

1 Line two large baking sheets with greaseproof paper.

2 Put the hazelnuts into a food processor and blitz to a fine crumb. Add the egg yolk, 50g of Castello Tickler Cheddar and the remaining ingredients and blitz again to form a soft dough.

3 Place a large piece of cling film on your work surface and tip out the sable dough. Mould the dough with your hands to form a sausage shape about 25cm long. Wrap tightly in the cling film, pinch each end between your fingers and roll along the work surface to form a firm roll.

4 Unwrap the roll and brush it with a little of

the remaining egg white. Sprinkle with the remaining 25g of Castello Tickler Cheddar. Re-roll in the cling film and freeze for 20 minutes, or until just firm.

5 Preheat your oven to 180C/350F/Gas 4.

6 Unwrap the roll of sable dough and cut it into 5mm thick rounds with a sharp knife, placing them on the baking sheets as you go.

7 Bake for 20-25 minutes until just golden, leave to cool on the tray before serving with slices of Castello Tickler Cheddar.

COOK'S TIP

The biscuits will keep for up to a week in an airtight container.



FOR MORE INFORMATION ABOUT THE CASTELLO RANGE VISIT: WWW.CASTELLOCHEESE.CO.UK

LEEK, BACON & CHEESE FILO TARTS

Serves: 6

Ready in: 50 mins

For the pastry:

1 pack filo pastry
25g melted butter

For the filling:

3 rashers of free-range bacon, chopped
1 large leek, finely sliced
100g Fountains Gold cheese, grated
300ml double cream
3 large free range eggs
Salt and pepper
Bunch of flat leaf parsley, finely chopped

- 1 Preheat the oven to 170C/325F/Gas 3.
- 2 Unroll the pack of filo pastry on a damp tea towel. Using a sharp knife, cut the pastry into quarters.
- 3 Carefully remove four sheets of filo from one of the quarters, generously butter each of the sheets and place them on top of each other at different angles.
- 4 Push the buttered sheets into one of the six holes on a jumbo muffin tin, taking care not to tear the pastry. Repeat until all the holes of the muffin tin are filled up.
- 5 Fry the bacon until fairly crisp. Remove the bacon from the pan, add a little butter and gently fry the leeks, taking extra care to ensure they don't burn.
- 6 Scatter the grated cheese into the pastry stacks and then add the leeks and the chopped bacon.
- 7 Whisk the eggs and cream, season and then add to the chopped parsley.
- 8 Pour the egg and cream mixture onto the bacon, leeks and cheese, taking care not to over fill.
- 9 Place in the oven and cook until the filling is just set and golden brown.

CHECK OUT OUR WEBSITE WWW.TENDERSTEM.CO.UK

TOMATO & CHEDDAR TART

Serves: 6

Ready in: 50 mins

700g of pumpkin, peeled, deseeded & cut into 1cm thick slices
1 red onion, sliced
2-3 sprigs fresh thyme
2 tbsp olive oil
200g Tenderstem broccoli, cut into 4cm lengths
2 cloves garlic, sliced
1 pack puff pastry
2 tbsp pine nuts
4 tbsp crème fraîche
salt and pepper

- 1 Preheat the oven to 200C/400F/Gas 6.
- 2 Put the pumpkin, red onion and thyme in a roasting tin and pour over the olive oil. Toss to mix well and roast in the oven for 15 minutes. Add the broccoli and garlic to the roasting tin, mix through and roast for a further 5 minutes.
- 3 Take a heavy bottomed baking sheet and line it with baking parchment. Roll out the pastry to whatever shape best fits your baking sheet. When the filling is cooked, spread it over the pastry, leaving a generous 1cm border all around the outside.
- 4 Sprinkle over the pine nuts, dot little blobs of crème fraîche over the surface and season with freshly ground black pepper and a little sea salt. Bake in the oven for around 20 minutes or until the pastry is crisp and golden. Serve with a simple green salad.



THIS RECIPE WAS CREATED BY SAM MITCHELL, CO-OWNER OF THE PEPPERED PIG RESTAURANT AND DELI, YORKSHIRE

ONION TARTE TATIN

Serves: 2

Ready in: 55 mins

2 British onions, peeled
1 British red onion, peeled
50g butter
2 tbsp clear honey
2 tbsp balsamic vinegar
A few thyme sprigs
Salt and freshly ground black pepper
250g ready rolled puff pastry, defrosted if frozen
A little flour for rolling
Rocket and vegetarian Parmesan style cheese, to serve

1 Preheat the oven to 200C/400F/Gas 6. Cut the onions into wedges from the roots to the stems.

2 Melt the butter in a 20cm frying pan with a metal handle. Add the onions and fry over a medium heat for about five minutes, turning from time to time until just beginning to brown.

3 Add the honey and vinegar and cook for a further five minutes, moving and shaking the pan occasionally so the onions do not stick to the pan. Arrange the onions so they make a pretty pattern, remembering you will be inverting the tarte. Add the thyme and season well. Leave to cool.

4 Roll out the pastry on a lightly floured surface and cut into a circle slightly larger than the diameter of the frying pan. Lift the pastry over the onions and tuck down the sides of the pan or tin. Make two small slits for the steam to escape.

5 Bake for 25-30 minutes until the pastry is well risen. Leave to stand for five minutes. Turn the pastry gently to release; you should be able to spin the tarte tatin when it is ready to serve. Cover the pan with a plate, invert then remove the pan leaving the tarte now on the plate.

6 Serve warm or cold, with a scattering of rocket and shavings of Parmesan-style cheese.



BLACK OLIVE AND GOAT'S CHEESE TARTLETS

Serves: 4

Ready in: 40 mins

375g ready rolled puff pastry
1 free-range egg, lightly beaten
2 x 200g packs crumbly vegetarian goat's cheese
Handful of Fragata Black Pitted Olives, sliced
Chopped parsley to serve

1 Heat oven to 200C/400F/Gas 6. Unwrap puff pastry and, using a 5cm cutter, cut out 20 rounds.

2 Use a slightly smaller cutter to make a light dent in the pastry, creating a rim. Use a fork to make a few pricks in the centre of the pastry; this will stop it from rising, while letting the outer rim puff up. Place pastry discs on a baking sheet and brush all over with egg.

3 Crumble the goat's cheese in the centre of

each tartlet and scatter the olives over the top. The tartlets can be made up to this point and kept for up to two days.

4 Cook for 15-18 mins until pastry is puffed and golden brown. Sprinkle with parsley and serve.



PORK & APPLE JAMAICAN SPICED PATTIES

Makes: 6

Ready in: 55 mins

400g minced pork
3 chopped spring onions
3cm piece ginger, peeled and grated
1 clove garlic, crushed
1 scotch bonnet chilli
4 tsp Caribbean curry powder
Leaves from a small sprig of fresh thyme
2 large Bramley apples
350g plain flour
½ tsp baking powder
175g butter
2 large eggs
1 tsp turmeric
Salt and pepper

1 In a non-stick pan gently fry the pork, spring onion, garlic and ginger together until the meat is browned. De-seed and finely chop the Scotch Bonnet chilli and add to the pan. Stir in the curry powder and thyme leaves and cook for 2 minutes. Add 100ml of water, and a pinch of salt and pepper to the pan. Cover and simmer for 5 minutes.

2 Meanwhile, peel and core the Bramley apples. Chop them into small pieces, then add to the pork and cook for a further 5 mins until the apple is just tender. Set aside to cool.

3 To make the pastry, use a food processor to whiz together the butter, flour, baking powder, turmeric and a pinch of salt until a coarse crumb is achieved. Mix in the eggs, and a little cold water if necessary, until the dough comes together. Wrap and chill whilst the filling cools.

4 Preheat the oven to 180C/200F/Gas 6. Thinly roll out the pastry and use an 18cm saucer to cut out six circles, re-rolling the pastry as necessary.

5 Place the cooled pork filling on half of the pastry. Brush the edge with milk and fold the pastry over the filling, pinch the edges together to seal. Place on a baking parchment lined tray, glaze with milk and prick the tops to let the steam escape. Place in the oven and bake for 25-30 minutes until golden. Serve with coleslaw and salad.

COOK'S TIP

Scotch Bonnet chillies vary enormously in heat and can be fierce. Test a bit of the chopped flesh with the very tip of your tongue. Take care!





AROMATIC BAKED TOMATOES

Serves: 4

Ready in: 30 mins

4 British beef tomatoes
25g butter
1 medium onion, peeled and finely chopped
1 small garlic clove, peeled and crushed
40g fresh wholemeal breadcrumbs
1 tbsp chopped fresh herbs e.g. basil, oregano, or marjoram
Salt and black pepper

- 1 Preheat the oven to 180C/ 350F/Gas 4.
- 2 Stand the tomatoes on their stem ends and slice off the top quarter. Remove and reserve the tomato pulp. Turn the tomatoes upside down to drain.
- 3 Melt the butter in a pan and fry the onion, garlic and celery until soft but not browned. Stir in the breadcrumbs, herbs and tomato pulp. Season well.
- 4 Fill the tomato cases with the mixture and replace the tops. Place the tomatoes in an ovenproof dish and bake in the oven for about 20 minutes. Serve hot.

TOMATO AND FIG TARTS

Makes: 12

Ready in: 45 mins

250g ready-made puff pastry
1 tbsp dried mixed herbs
225g British vine-ripened cocktail tomatoes
12 British cherry tomatoes
5 fresh figs
140g vegetarian goat's cheese, crumbled
3 tbsp vegetarian red pesto sauce
2 tbsp runny honey

- 1 Sprinkle the herbs over the pastry and then roll out thinly to a thickness of 1/2 cm (1/4 in).
- 2 Cut the pastry into 9cm (3 1/2 in) rounds. Arrange the pastry circles on a baking tray lined with non-stick baking paper and prick each circle at regular intervals with a fork.
- 3 Chill the pastry for about 20 minutes. Next, preheat your oven to 220C/425F/Gas 8.
- 4 Slice the cocktail tomatoes and figs and halve the cherry tomatoes. Spread a little pesto over each pastry circle. Arrange the sliced tomatoes and figs on top. Top each tart with two cherry tomato halves and crumbled goat's cheese. Drizzle each tart with a little honey.
- 5 Bake in the oven for 12-14 minutes. Cool on a wire rack for five minutes before serving.



CARAMELISED GARLIC & TOMATO TARTÉ TATIN

Serves: 6
Ready in: 1 hr

For the caramelised garlic:

3-4 garlic bulbs
Olive oil
200ml water
1 tbsp balsamic vinegar
1 dsp light brown sugar
Sprig of rosemary, finely chopped
Sprig of thyme, finely chopped

For the tomatoes:

Olive oil
4 ripe plum tomatoes, cut lengthways
1 tbsp light brown sugar

For the pastry:

Ready-rolled puff pastry sheet, cut to fit over a 20cm ovenproof frying pan
1 free-range egg, beaten

To garnish:

250g vegetarian feta cheese, crumbled
Sprigs of thyme

- 1 Preheat the oven to 200C/400F/Gas 6.
- 2 Put the cloves in a pan with water to cover and bring to the boil. Boil for three minutes then drain. Dry the cloves and the pan.
- 3 Return the garlic to the pan along with a glug of olive oil and fry for a further three minutes. Add the water and vinegar and boil for 10 minutes, or until most of the liquid has evaporated.
- 4 Meanwhile, pour a glug of olive oil onto a large plate and mix in the brown sugar and plenty of salt and pepper. Place the tomatoes, cut side down, into the oil mixture and make sure each face is well covered.
- 5 Heat a small glug of olive oil in the ovenproof frying pan and transfer the tomatoes, cut side down, into the oil mixture and make sure each face is well covered.
- 6 By now most or all of the liquid should have evaporated from the garlic cloves. Add the sugar, herbs and 1 tsp salt, and continue to fry until the cloves begin to turn light brown. Remove from the heat then transfer the cloves to the frying pan and arrange around the tomatoes.
- 7 Place the ready-rolled puff pastry sheet over the tomatoes and garlic, tucking the edges of the pastry into the pan. If freezing, transfer into a tatin tin and freeze now. Brush with the egg then place in the oven for about 25 minutes, or until golden brown. Remove from the oven and cool slightly.
- 8 Take a large heatproof plate and place over the pan. Protecting your hands and holding the plate and pan very firmly together, carefully flip the pan and plate, then lift off the pan.





1 BUTTERNUT SQUASH, MILD FETA, SPINACH AND FILO PIE

Serves: 8

Ready in: 1 hr 15 mins

1kg squash, peeled and cubed
1 tbsp olive oil
salt and black pepper
50g pine nuts
500g baby spinach leaves
1 garlic clove
1/2 tsp ground nutmeg
200g Yamas! Mild Feta, diced
125g vegetarian ricotta
2 free-range eggs
6-8 sheets filo pastry
50g butter, melted
1 tbsp poppy seeds

1 Preheat the oven to 190C/375F/ Gas 5. Place the squash in a roasting tin, toss in the olive oil and season. Cook for about 15-20 minutes, until tender. Reduce the oven temperature to 180C/350F/Gas 4.

2 Place the spinach in a colander and pour over boiling water to wilt. Drain well, squeezing out the excess water. Place in a food processor with the eggs, ricotta, nutmeg, garlic and half the feta cheese. Process to make a coarse purée. Season. Stir in the pine nuts and remaining feta cheese.

3 Brush the base and sides of a 20.5cm loose-bottomed cake tin with a little butter, then brush the filo pastry with butter and line the tin, leaving about 7.5-10cm overhang at the edges.

4 Add a layer of butternut squash, then cover with half the feta and spinach mixture, repeat the layers and fold over the excess filo pastry. Brush with butter and sprinkle over the poppy seeds.

5 Place on a preheated baking tray and cook for 45 minutes or until firm and golden brown.



**10 COURGETTE, PESTO
AND PINE NUT TART**

Serves: 4
Ready in: 40 mins

1 tbsp olive oil
4 courgettes, thinly sliced
400g vegetarian ricotta
4 free-range eggs
1 tbsp vegetarian pesto
50g vegetarian Parmesan-style cheese
400g shortcrust pastry
30g pine nuts

1 Preheat the oven to 200C/400F/ Gas 6. Heat the olive oil in a frying pan. Sauté the courgettes until golden.

2 Beat together the ricotta with the eggs, pesto and half of the vegetarian Parmesan-style cheese. Set aside.

3 Roll out the pastry and use to line a 28cm fluted flan tin (preferably loosebottomed). Put the tin on a baking sheet. Prick the pastry base, brush it with egg and bake blind for ten minutes. Spread the pastry with the ricotta mix. Press the courgette slices into the ricotta, then scatter over the pine nuts and remaining Parmesan-style cheese. Bake in the oven for 20-25 minutes until golden.



TOMATO, ONION, CHIVE AND LEEK TART

Serves: 4

Ready in: 1hr 20 mins

250g puff pastry
2 leeks, thinly sliced
salt and freshly ground black pepper
12 whole baby leeks trimmed
3 free-range eggs, beaten
75ml crème fraîche
75ml double cream
25g butter
150g Boursin Tomato, Onion & Chive

1 Preheat the oven to 180C/350F/Gas 4. Roll out pastry on a lightly floured work surface and use to line a 45cm x 25cm rectangular fluted tart tin. Cover with clingfilm and chill for 30 minutes.

2 Prick the pastry case, line with parchment paper and baking beans and bake blind for about 15 minutes. Remove the pastry case from the oven, remove the baking beans and paper, then bake for a further 5-10 minutes. Remove the pastry case from the oven and reduce oven temperature to 160C/325F/Gas 3.

3 Melt half the butter in a large pan, add the sliced leeks, a pinch of salt and pepper and cover and cook over a low heat until softened. Remove the leeks from the heat and cool.

4 Add the remaining butter to the pan and heat until melted. Add the baby leeks, another pinch of salt and pepper and cook over a gentle heat, until softened.

5 In a jug mix together the eggs, crème fraîche, double cream and Boursin Tomato, Onion & Chive cheese, until smooth. Spread the sliced leeks over the base of the pastry case. Pour over the cheese mixture and arrange the whole leeks on top.

6 Bake the tart for about 30 minutes until set. Remove from the oven and serve.

Seasonal Recipes

Whether it's Easter or Christmas, eat, drink and be merry with our diverse collection of holiday-themed treats.





Easter is a time for family, and what better way to celebrate the long weekend than baking for your loved ones? Cute, chirpy and the ultimate spring make, these cupcakes are a refreshing change from all of those Easter eggs and chocolate!

HAPPY HEN & CUTE CHICK CUPCAKES

Makes: 12

Ready in: 2 hr 15 mins

For the cupcakes:

125g unsalted butter
180g caster sugar
240g self-raising sponge flour
2 Happy Eggs
1 lemon rind, finely grated
150ml milk

For the lemon syrup:

Juice of ½ lemon
50g sugar

For the lemon buttercream:

125g unsalted soft butter
250g icing sugar
1 lemon rind, finely grated

For the decoration:

Sugarpaste, ivory, orange, yellow, cream, red
2 sugar dragees, black
Edible glue
Edible pen, black

- 1 Preheat the oven to 160C/325F/Gas 3.
- 2 Beat the butter and sugar together until the mixture is light and fluffy.
- 3 Sieve the flour into a separate bowl to get rid of any lumps.
- 4 Crack the eggs into a bowl and add in the grated lemon rind. Beat the eggs into the butter and sugar mixture, one at a time adding

a spoonful of flour with each egg.

5 Fold in ½ the remaining flour, then the milk, and finally the rest of the flour.

6 Place yellow cupcake cases in a cupcake baking tin, and using an ice cream scoop, fill the cupcake cases so they are ¾ full.

7 Bake for around 40 minutes, or until a knife comes out clean. Take out of the tins when cool enough to handle.

8 While the cakes are cooling, make up your lemon buttercream by beating the butter, icing sugar and lemon rind in a stand mixer until light and fluffy. You can add a few drops of lemon juice if the mixture is a bit stiff. Set aside.

9 When the cakes are almost cool, start making the lemon syrup. Heat the lemon juice and sugar in a small saucepan until the sugar is dissolved, now use a pastry brush to apply the syrup over each cupcake.

FOR THE CUTE CHICK CUPCAKES

- 1 Pipe a blob of buttercream icing on top of each cupcake.
- 2 Roll out some ivory sugarpaste to 4mm thick. Cut out a circle with a 78mm round cookie cutter and place over the buttercream, gently smoothing the edges down to meet the cupcake case.
- 3 Press your thumb in the top to make a small impression for where the chick will sit.
- 4 Roll a walnut sized piece of yellow sugarpaste into a ball.
- 5 Glue two tiny black sugar dragees on for the eyes.

6 Roll out some orange sugarpaste and cut a tiny diamond shape. Pinch this to fold in the middle and glue on using edible glue just below the eyes.

7 Roll out some cream sugarpaste and cut a star shape. Glue this on top of the chick's head.

8 Using edible glue, attach the chick into the impression on the cupcake.

9 Make two tiny wings from the yellow sugarpaste and attach either side of the chick.

FOR THE HAPPY HEN CUPCAKES

- 1 Pipe a blob of buttercream icing on top of each cupcake.
- 2 Roll out some ivory sugarpaste to 4mm thick. Cut out a circle with a 78mm round cookie cutter and place over the buttercream, gently smoothing the edges down to meet the cupcake case.
- 3 To make the beak, take a large pea size bit of yellow sugarpaste, roll in your fingers to make a smooth ball, then form into cone shape and cut off the smaller end. Attach to the cupcake using edible glue.
- 4 Take a pea size bit of red sugarpaste, roll in your fingers to make a smooth ball, flatten slightly, then form into a teardrop shape and cut off the smaller end. Make three of these for each hen, and two smaller ones for the wattle. Attach three to the top of the cupcake using some edible glue, and two underneath the beak.
- 5 Draw in the eyes using a black edible pen.

SIMNEL CUPCAKES

Makes: 12

Prepare: 20 minutes

Cook: 20 minutes

For the cupcakes:

200g plain flour
2 tsps mixed spice
300g caster sugar
155ml sunflower oil
50g honey
1 tsp vanilla extract
80g full fat cream cheese
4 large free-range eggs
125g raisins
100g currants
2 tsps baking powder
500g marzipan

To decorate (optional):

Edible glue
Edible gold balls
Edible gold leaf

1 Preheat the oven to 180C/350F/Gas Mark 4. Line a 12 hole muffin tin with paper cases. Sift together the flour and mixed spice and set aside. In a separate bowl beat the sugar, oil, honey, vanilla and cream cheese until smooth, then add the eggs and mix until well combined.

2 Stir in the raisins and currants, then fold in the flour mixture. Spoon the batter equally into the liners, filling them just over halfway. Bake for 15-20 minutes or until a toothpick inserted into the centre comes out clean.

3 While the cakes are in the oven, roll out the marzipan and cut out 12 discs with a fluted

5cm pastry cutter. As soon as the cakes are out of the oven place a disc on top of each cake and transfer to a wire rack to cool.

4 To decorate, use the remaining marzipan to make 12 balls for the centre of each cupcake. Use edible glue to attach the gold balls round the outside of the discs, and use edible gold leaf to add extra sparkle if desired.



RECIPE COURTESY OF ELLA VALENTINE BAKING EGGS



RECIPE COURTESY OF RACHEL'S ORGANIC

HOT CROSS BUN PUDDING

Serves: 4

Ready in: 45 mins

For the pudding:

4 hot cross buns
2 eggs and 1 egg yolk
320ml double cream
100ml whole milk
100g Rachel's Greek style natural bio live yoghurt
15g unsalted butter
1 tsp demerara sugar

1 Pre-heat the oven to 160C/325F/Gas 3, and grease a one litre oven-proof dish.

2 Cut the hot cross buns in half and spread with butter both sides. Arrange the buns in an oven-proof dish layering the cross sides face up on top.

3 In a small pan add the cream and milk and heat until just warm.

4 In a small bowl add the eggs and egg yolk, pour over the heated cream and milk and whisk thoroughly. Add the yoghurt and whisk again.

5 Pour the mixture over the buns a little at a time, ensuring it has time to soak in.

6 Sprinkle the pudding with demerara sugar and place on a baking sheet.

7 Bake for approx 30 minutes. The resulting pudding should be puffed up, set and a golden brown.

8 Serve with lashings of custard or cream.



RECIPE COURTESY OF WWW.SEASONALBERRIES.CO.UK

MINI RASPBERRY & CHOCOLATE NESTS

Makes: 12

Ready: in 45 mins

For the nests:

3 eggs
25g cocoa
175g soft margarine
175g caster sugar
150g self-raising flour
3 tbsp boiling water
½ tsp baking powder
Oil for greasing

To decorate:

300ml double cream
100g white chocolate curls
250 raspberries

1 Preheat the oven to 180C/350F/Gas 4.

2 Lightly brush the insides of a 12 section deep muffin tin with a little oil and line the base of each one with a circle of greaseproof or non-stick baking paper.

3 Put the cocoa into a small bowl, and mix in the boiling water until it becomes a smooth paste. Leave to cool.

4 Put the margarine, sugar, flour and baking powder into a mixing bowl, add the cocoa paste and the eggs and beat until smooth. Divide the mixture evenly between the sections of the muffin tin, smooth the tops level then bake for 12-15 minutes until well risen and the tops spring back when lightly pressed with a fingertip.

5 Leave for five minutes then loosen the edges with a knife, turn out on to a cooking rack, and peel off the paper.

6 Whip the cream in the rinsed and dried mixing bowl until it forms soft swirls. Split the cakes in half then sandwich back together with cream, spreading the remainder on top.

Arrange the raspberries in the centre of each cake then sprinkle the chocolate curls around the edge to make a nest. Finally, arrange on a plate to serve.

COOK'S TIP

To make chocolate curls, unwrap a block of white chocolate and turn over so the underside is uppermost on a chopping board. Run a swivel bladed vegetable peeler along the edge to make curls.



Traditionally associated with Christmas, the gingerbread house has had a spring make-over with this delicious and ornate-looking bake, complete with edible flowers and bunnies.

EASTER GINGERBREAD HOUSE

Makes: 1

Ready in: 5 hrs plus overnight setting

Cardboard:

6.5cm oval cutter
3 baking trays
Piping bag with a 1cm plain nozzle
2 disposable piping bags
40x25.5cm cake board
Food safe disposable gloves

For the gingerbread dough:

825g self-raising flour plus extra for rolling
250g unsalted butter, cubed
250g Tate & Lyle Fairtrade dark muscovado sugar
4 heaped tsp ground ginger
2 heaped tsp ground cinnamon
2 large eggs, beaten
250g Lyle's black treacle

For the icing:

5 large egg whites
1kg Tate & Lyle Fairtrade Icing Sugar plus extra for sifting

For the decoration:

A selection of:
Wafer blossoms,
Sugar flower decorations,
Sugar carrots
Sprinkles
Food paste, pale blue, green
White and orange sweets
Desiccated coconut
White chocolate pretzels
Chocolate bunnies

1 Begin by cutting the following shapes from cardboard: Two 21x11cm rectangles for the roof, two 18x10cm rectangles for the front and back walls. The two side walls are made up of a 14x10x10cm triangle directly on top of a 14x10cm rectangle. Set aside for later use.

2 Preheat the oven to 200C/400F/Gas 6.

3 To make the dough, sift the flour into a large mixing bowl and rub in the butter until the mixture resembles fine breadcrumbs. Next, stir in the Tate & Lyle dark muscovado sugar and spices.

4 Beat the eggs and Tate & Lyle black treacle together in a small bowl, then stir into the flour mixture with a wooden spoon to make a firm dough. Turn out on to a lightly floured surface and knead until smooth. Divide into two batches, wrap in cling film and chill for 30 minutes.

5 On a lightly floured surface thinly roll both the dough batches to about 5mm thick. Use the cardboard templates to cut out the four walls and the two roof panels. With the remaining dough cut two ovals with the oval cutter, as these will be used to make the front door and the window.

6 Take one of the side walls and use the oval cutter to cut out a window in the centre. Re-roll any trimmings. Any leftover dough can be cut into Easter animal shapes, people and flowers.

7 Carefully transfer all of the shapes to baking trays, making sure they are slightly spaced apart. Bake in batches on the top and middle shelves of the oven for 10-12 minutes until slightly firm. The edges should be darker brown than the middles. Leave to cool for 5 minutes until firmed up and then carefully slide onto a wire rack to cool.

8 Whilst your gingerbread components are baking, make the icing by lightly beating the egg whites in a large bowl until frothy. Sift over the Tate & Lyle icing sugar and mix well until smooth, thick and spreadable. Cover the surface directly with a cling film and keep covered when not using. Spoon some of the icing into the piping bag and set aside.

9 Once the gingerbread has cooled, you can start to construct the house. On the cake board, hold the front wall and one of the side walls together to form a corner. Propping them up with small cans of food is a great idea, as it allows you to work more efficiently. Pipe icing on one of the outside edges and hold the two together until the icing starts to set. Repeat with the other sides of the house to form a box, using more cans for propping. Leave to dry for about 30 minutes.

10 On the underside of one of the roof pieces, pipe two lines of icing and affix to the house. Hold until the icing starts to set. Repeat with second roof piece.

11 Leave the icing on the house to dry for a minimum of four hours, ideally overnight.

12 Pipe a line of icing the shape of the house onto the cake board and carefully place the house on top to stick it into position.

13 Cover the door with white icing and leave to dry. Now, tint a little icing with some green food paste. Fill one of the disposable piping bags with our pale green mixture and pipe on a decorative edge. Stick on a few sprinkles to make a door wreath.

14 For the window, tint some icing with blue food paste and use to cover the window. Leave to dry. Now, place some un-tinted icing into the second disposable piping bag and pipe a window pane and a decorative edge. Leave to dry.

15 Pipe blobs of icing on the backs of the door and window and fix in place on the house.

16 Using some icing, stick a few sugared flowers in the open window on the side of the house to create a window box.

17 Using a small palette knife, spread the icing over the roof tops and decorate with the wafer flowers.

18 Next, spread icing over the front of the house and stick on the white sweets. Repeat with the back and sides.

19 Spread icing over the cake board to completely cover it. Create a path using the white and orange sweets. Make a flowerbed and vegetable patch using the sugar flowers and carrots. Stick everything on with a dab of the icing.

20 Put the desiccated coconut in a small bowl, add a few drops of green colour and, rub together to create 'grass.' Use the food safe disposable gloves to prevent your hands from staining. Scatter all around the house, so that the cake board is no longer visible.

21 Make a fence by putting a little icing on the bottom of the white chocolate pretzels and stick them around the edge of the cake board.

22 Place the chocolate bunnies around the house and in the vegetable patch and then the Easter house is ready.

COOK'S TIP

The gingerbread house can be made one month ahead of the occasion, although in this case it is best for display only, as the gingerbread will dry out.



CLEMENTINE CAKE

Serves: 4

Ready in: 50 mins

For the Cake:

175g unsalted butter, room temperature

175g caster sugar

3 eggs

250g self-raising flour

100g Rachel's Greek style lemon yogurt

3 clementines, zest and juice of 1

100g apricot jam, warmed

Rachel's crème fraîche to serve

1 Preheat the oven to 180C/350F/Gas 4. Prepare and grease one loaf tin.

2 Cream the butter and sugar together in a bowl until pale and fluffy, use an electric mixer if you have one available.

3 Beat in the eggs one at a time, adding a spoonful of flour with each egg to stop it from curdling.

4 Add the remaining flour, fold in the yogurt and the zest and juice of one clementine. Spoon the mixture into the tin and level the top with a palette knife.

5 Peel the remaining clementines and discard the peel. Remove any white pith but be careful not to remove any flesh.

6 Slice each fruit horizontally into thin slices; place these over the top of the cake batter.

7 Bake the cake in the middle of the oven for approximately 30 minutes until the cake is risen and golden brown, and the oranges are beautifully caramelised. Remove from the oven and leave to cool slightly.

8 Once the cake has cooled a little, brush over with apricot jam and leave to cool completely.

9 Serve wedges of cake with a dollop of Rachel's crème fraîche.

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ORANGE & CRANBERRY CUPCAKES

Makes: 12
Ready in: 30 mins

For the cupcakes:

225g margarine or butter, softened
 225g caster sugar
 225g self-raising flour
 3 large eggs
 100g Rachel's low fat vanilla yogurt
 70g dried cranberries, chopped
 Orange zest, juice of ½ orange

To decorate:

250g icing sugar
 30g Rachel's low fat vanilla yogurt

- 1** Heat the oven to 190C/375F/Gas 5, and arrange the paper cases in a twelve hole muffin tin.
- 2** Place the margarine, sugar, flour and eggs into a large mixing bowl and beat for 2 minutes until smooth, light and fluffy. Fold in the yogurt, dried cranberries, orange zest and the juice.
- 3** Divide the mixture between the cases so that they are half filled and bake for 12-15 minutes, until golden. Cool on a wire rack.
- 4** To make the icing, mix the icing sugar with the yogurt until smooth. The icing should be runny and flowing.
- 5** Decorate each cake with a blob of icing and spread with a palette knife. Alternatively, leave to run to the edges of the paper case. Leave the icing to set.

COOK'S TIP

Cakes will keep in an airtight container for up to four days.



CHOCOLATE & COCONUT CUPCAKES

Makes: 12
Ready in: 45 mins

For the cupcakes:

100g plain chocolate
 150g unsalted butter, softened
 175g golden caster sugar
 50g cocoa
 3 eggs, beaten
 125g self-raising flour, sifted
 1½ tsp baking powder, sifted
 50g granola
 2 tbs Rachel's Greek style coconut yogurt

For the frosting:

4 tbs golden syrup
 150ml double cream
 200g milk chocolate
 100g Rachel's Greek Style coconut yogurt

- 1** Pre-heat the oven to 180C/350F/Gas 4 and line a muffin tray with paper cases.
- 2** Put the chocolate in a heatproof bowl and microwave on medium power for 1 minute until melted, alternatively place over a pan of simmering water.
- 3** In a mixing bowl beat the butter, sugar, cocoa powder and eggs until soft. Add the flour and baking powder, then gently stir in the melted chocolate, cereal and yogurt, until well combined.
- 4** Spoon the mixture into the cases and bake for 20 minutes until risen and firm to touch. Leave to cool.
- 5** Heat the icing ingredients in a small bowl, excluding the yoghurt. Heat in a microwave until the chocolate is melted; this can be done over a pan of simmering water. Leave to cool slightly and then stir in the yogurt, leave to cool completely.
- 6** The frosting must be soft but not runny. Begin by spooning the frosting into the centre and carefully using the back of a knife spread over the cakes.
- 7** Sprinkle with desiccated coconut or chocolate shavings to decorate.



BAKED HONEY CHOCOLATE PUDDING WITH YOGHURT

Serves: 8
Ready in: 30 mins

For the pudding:
200g dark chocolate
4 pots of TOTAL 0% Split Pot with
Honey, or 480g TOTAL 0% Greek
Yoghurt and 30g honey
200g diced butter
110g golden caster sugar
4 egg yolks

4 large eggs
60g plain flour, sieved

- 1** Preheat the oven to 180C/350F/Gas 4
- 2** Prepare eight ramekin dishes by thoroughly buttering the inside and dusting with flour. Place a disk of greaseproof paper in the bottom of each ramekin.
- 3** Melt the chocolate, honey from one Split Pot, and butter together over a pan of water.
- 4** Whisk the sugar, egg yolks and eggs in a bowl until the mixture forms soft peaks.
- 5** Fold the chocolate mix into the egg mix, and then fold in the flour.

- 6** Pour the batter into ramekins and bake in the centre of the oven for 7 minutes or until the puddings have risen above the ramekins. Allow to rest in a warm place for 2 minutes.
- 7** To serve, turn out onto the centre of a plate with a generous spoonful of Total Greek Yoghurt. Drizzle with the remaining honey, and garnish with red berries of your choice.

COOK'S TIP

These are great for a dinner party, as they can be prepared and stored in the fridge for up to 48 hours in advance

LIGHT GLACÉ FRUIT CAKE

Serves: 8

Ready in: 3 hrs 25 mins

For the cake:

225g sultanas
 110g apricots, roughly chopped
 3 tbsp brandy
 110g pecan nuts
 110g glacé pineapple
 175g red, green & yellow glacé cherries, roughly chopped
 110g whole mixed candied peel, chopped small
 50g angelica, chopped small
 50g crystallised ginger, chopped small
 Grated zest of 1 orange
 Grated zest of 1 lemon
 Butter, unsalted
 225g caster sugar
 4 eggs
 50g ground almonds
 225g plain flour, sifted
 ¼ tsp salt

For the decoration:

Assorted fruits, to decorate
 Ready-to-use-icing

1 Preheat the oven to 170C/325F/Gas 3.

2 Mix the cake ingredients together using a food processor.

3 Once fully incorporated, pour the mixture into a 20cm greased and lined tin. Use two layers of greaseproof paper for best results.

4 Place the cake on the middle shelf of the oven for 1 hour.

5 After 1 hour has passed, place a sheet of greaseproof paper over the top of the cake and turn the heat down to 150C/300F/Gas 2. Continue baking for a further 2 hours. Allow to cool.

6 Using a palette knife, cover the top of the cake with the ready-to-use icing. Decorate with an assortment of your favourite fruits, and some white ribbon.



THIS RECIPE WAS CREATED FOR COUNTRY PRODUCTS BY DELIA SMITH. TO PURCHASE THE NUT AND DRIED FRUIT PRODUCTS USED IN THIS RECIPE VISIT WWW.COUNTRYPRODUCTS.CO.UK

MONT BLANC ROULADE

Serves: 8

Ready in: 30 mins

For the meringue:

4 large free-range egg whites, at room temperature

Pinch of cream of tartar

225g caster sugar

1 tsp cornflour

Divine Cocoa Powder, for dusting

For the chocolate & chestnut cream:

200ml whipping cream

100g Divine dark chocolate

250g can Crème de Marrons (sweetened chestnut purée)

To decorate:

Marrons glacés, grated chocolate or chocolate curls

1 Preheat the oven to 150C/300F/Gas 2.

2 Put the egg whites in to a large bowl and whisk until frothy. Add the cream of tartar and continue whisking until the mixture stands in stiff peaks when the whisk is lifted.

3 Mix the sugar and cornflour and whisk into the egg whites, 1 heaped tablespoon at a time. This will result in a stiff and glossy meringue.

4 Transfer the mixture to a lightly oiled 20x30cm swiss roll tin lined with non-stick baking paper (not greaseproof). Put a teaspoon of cocoa powder into a fine sieve or tea-strainer and lightly dust the top of the meringue.

5 Bake in the preheated oven for 50 minutes until puffed, lightly coloured and crisp to touch. Turn out the meringue on to a cooling rack covered with a sheet of non-stick baking paper. Leave to cool for 5 minutes, and then carefully peel off the lining paper. Leave until completely cold.

6 Break up the chocolate and place in a bowl

along with 100ml of the cream. Set the bowl over a pan of steaming hot, but not boiling, water and leave to melt gently. Stir until smooth. Remove from heat, and leave to cool at room temperature.

7 Whip the remaining cream in a bowl until thick and bring to room temperature. Fold in the melted chocolate mix. Then fold in the Crème de Marrons until evenly blended.

8 Spread the mixture evenly over the meringue. Roll up the roulade from one long side, using your hands to guide the meringue into shape. Don't worry if it cracks.

9 Once it is fully rolled, use the paper around it to hold it in shape, wrapping it firmly. Chill for an hour or so before serving.

10 To decorate, roll the roulade onto a serving platter or board, discarding the paper. The top should be speckled with the cocoa powder, and slightly cracked. Decorate with marrons glacés and plenty of grated chocolate or curls. Serve immediately.



DIVINE MONT BLANC ROULADE BY LINDA COLLISTER



FRENCH GLACÉ CHERRY YULETIDE CHEESECAKE

Serves: 8

Ready in: 2 hrs 50 mins

For the base:

50g butter, melted
50g caster sugar
175g digestive biscuits, crushed
1 tbsp dark rum

For the filling:

350g full fat soft cheese
3 eggs, separated
Pinch of mixed spice
3 drops of dark rum
100g caster sugar
25g plain flour
1tbsp ground almonds

140ml double cream
200g French Glacé Cherries
25g cut mixed glacé peel
25g sultanas
25g chopped nuts
Grated rind of 1 orange

For the decoration:

225g icing sugar
1 egg white, lightly whisked
Green sugar paste, holly leaves

1 Preheat the oven to 160C/325F/Gas 3, and grease a loose bottomed or spring form 20cm cake tin.

2 Mix the melted butter with the sugar, biscuits and rum. Spoon the mixture into the greased tin and press evenly over the base, chill in the refrigerator while making the filling.

3 Beat the cheese in a bowl until softened.

Beat in the egg yolks, spices, rum, half the sugar, flour, ground almonds and cream.

4 Whisk the egg whites in a separate bowl until stiff, then whisk in the remaining sugar, using a large metal spoon. Fold lightly but thoroughly into the cheese mixture with the glacé cherries, nuts, sultanas, cut peel and orange rind.

5 Pour the mixture into the tin over the biscuit base, smooth the top with a palette knife to make it level. Bake for 90 minutes or until the filling is set, leave to cool for 1 hour.

6 Run a palette knife around the sides and remove from the tin, transfer to a cooling rack.

7 To make the icing, sift the icing sugar into a clean bowl, beat in the egg white until stiff peaks form, spread over the cheesecake peaking it with the spoon. Leave until nearly set and add decorations.

8 Leave to completely set before serving.

MINCE PIES

Makes: 12

Ready in: 1 hr

For the mince pies:

100g plain white flour

100g plain wholemeal flour

Pinch of salt

50g unsalted butter

50g lard or vegetable shortening

2 tbsp cold water

Mincemeat – 1 heaped teaspoon per pie

1 beaten egg, to glaze

1 First, sift the flours and salt into a large mixing bowl (or food processor). The higher you can hold the sieve, the better, as this will help to make the pastry light.

2 Cut the butter into little cubes and drop them into the bowl of flour. Using your fingertips, rub into the flour (or whiz the lot in the processor using a standard blade), until it resembles breadcrumbs.

3 Add the water gradually, while using a knife or metal spatula to bring the mixture together until it forms a dough and comes cleanly away from the bowl. Once the mixture begins to bind, you will need to use your hands.

4 If you're using a processor, gradually add the water into the funnel with the motor running, and whiz it until the dough comes together and starts to thump around the bowl.

5 Wrap the dough in cling film and pop it in the fridge to chill for 20-30 minutes. Preheat the oven to 200C/400F/Gas 6.

6 When you're ready to make the pies, roll out the pastry on a floured surface until it's nice and thin. Now cut out 12 bases with a large, round cutter. Using a smaller round cutter, cut six lids, re-rolling the pastry as necessary.

7 Now use a selection of Christmas themed cutters and press it into the middle of each lid to cut out the shape.

8 Gently press the bases into the greased tin, and fill with a generous teaspoon of mincemeat. Dampen the edges of the pastry bases on six of the pies, and press the larger lids into place. Pop the smaller, shaped lids

onto the mincemeat on the other six.

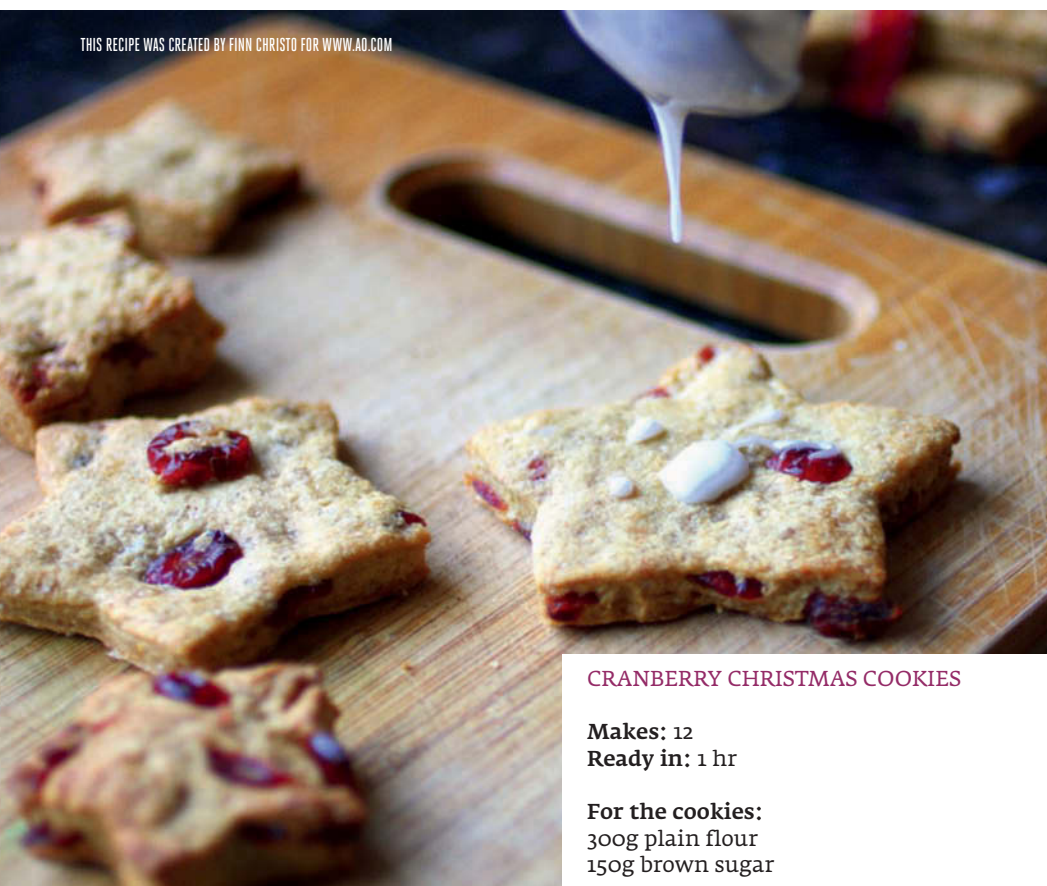
9 Brush the pies all over with beaten egg, to glaze, then slide the tray into the preheated oven and bake for 25-30 minutes. When the pies are done, lever them gently out of the tin with a knife, and cool on a wire rack.

10 Top with a dab of brandy butter, and serve with mulled wine or cider, or a glass of sherry.



THIS RECIPE WAS DESIGN BY JOSH WHELAN FOR WWW.AO.COM

THIS RECIPE WAS CREATED BY FINN CHRISTO FOR WWW.AO.COM



CRANBERRY CHRISTMAS COOKIES

Makes: 12

Ready in: 1 hr

For the cookies:

300g plain flour

150g brown sugar

2 tbsp muscovado sugar

½ cup cranberries

1 egg

Half a block of butter

1 tsp of mixed spice

1 tsp of vanilla sugar

Assorted cookie shapes

Flour, for dusting

4 tsp of sifted icing sugar for glaze

Edible glitter

1 Preheat your oven to 160C/325F/Gas 3.

2 Cut the butter into tiny blocks before mixing with the flour, vanilla sugar and egg. Rub the butter into the flour; add the brown and muscovado sugar and the cranberries. Mix well, then place onto a sheet of cling-film and cover tightly before placing into the fridge for 30 minutes to harden.

3 In the meantime, slowly mix in a teaspoon of water to your sifted icing sugar, until you get a gloopy paste that should look similar to glue.

4 After 30 minutes, take out your cookie dough and roll it out on a floured surface. Cut out your shapes and add them to a tray lined with greaseproof paper. Bake for 10-15 minutes depending on the size and shape of your cookies. Transfer to a wire rack for cooling.

5 Once cool, coat the top surface of the cookies with the icing and sprinkle with glitter.

6 Tie them up with a piece of ribbon and you're good to go.

VOL-AU-VENT SELECTION – MUSHROOM, HAM & PINEAPPLE, CHICKEN & PRAWN

Makes: 24
Ready in: 45 mins

24 frozen vol-au-vent cases, cooked

For the mushroom filling:

50g mushrooms finely chopped
15g butter
25g Primula cheese
1 tbsp Greek natural yoghurt

For the ham & pineapple filling:

2 slices of thin ham, cut into small pieces
25g pineapple pieces in own juice, diced
25g Primula Cheese with Ham
1 tbsp Greek natural yoghurt

For the chicken filling:

50g roasted chicken breast
25g Primula Cheese with Chives
1 tbsp Greek natural yoghurt

For the prawn filling:

50g small prawns, reserve 6 for garnish
25g Primula Cheese with Prawns
1 tbsp Greek natural yoghurt
1 tbsp tomato purée
1 tbsp lemon juice

1 Preheat oven to 200C/400F/Gas 6.

2 For the mushroom canapés, melt the butter in a frying pan and add the chopped mushrooms. Fry for 3 minutes until soft. Leave to cool.

3 In a small bowl, combine together the Primula, yoghurt and fried mushrooms. Spoon the mixture into six of the cases.

4 For the ham and pineapple cases, combine all the ingredients together and spoon into

six cases.

5 Now for the chicken, cut the chicken breast into small pieces. In a small bowl, combine together the Primula, yoghurt and chicken, spoon into six of the cases.

6 To make the prawn filling combine all the ingredients together in a small bowl and spoon into six cases.

7 Place the canapés on a lightly greased baking tray and place in the oven for 5 minutes or until hot.

8 Remove from the oven and garnish the mushroom canapés with a sprig of parsley, the chicken with cut chives, the prawn with sprigs of dill and the ham and pineapple with a slice of ham and a piece of pineapple.



CHRISTMAS TREE MINCEMEAT TART

Served: 6-8
Ready in: 1 hr 5 mins

For the tart:

300g plain flour
Pinch of salt

150g unsalted butter
1 egg
3 tbsp water
25g caster sugar
2 jars of luxury ready-made mincemeat
Beaten egg, to glaze
Caster sugar, to glaze

1 Preheat the oven to 200C/400F/Gas 6.

2 Sift the flour and salt into a large Pyrex mixing bowl. Rub in the butter until the mixture resembles fine breadcrumbs.

3 Stir in the sugar, fold in the egg and enough water to bring the pastry together. Wrap in cling film and chill for 10 minutes.

4 Roll out the pastry and line a 28cm Pyrex quiche pan. Line with greaseproof paper. Cover with baking beans and bake in the oven for 15 minutes. Remove from the oven and allow to cool before removing the beans.

5 Spoon the mincemeat evenly over the cooked pastry case. Use the trimmings from the pastry to cut out Christmas trees. Arrange over the mincemeat, glaze with beaten egg and sprinkle with caster sugar. Bake in the oven for 20-25 minutes or until golden brown.

6 Serve with brandy butter or double cream.





THIS RECIPE WAS PROVIDED BY FLORA BUTTERY. FOR BAKING INSPIRATION VISIT WWW.FLORA.COM

RUDOLPH RED VELVET CUPCAKES

Makes: 12
Ready in: 35 mins

For the cupcakes:
115g Flora Buttery
115g caster sugar
2 eggs, medium
115g self-rising flour
15g cocoa powder
30ml red food gel

For the icing:
55g Flora Buttery
225g icing sugar, sieved
1-2 tbsp milk
25g cocoa powder

For the decoration:
White chocolate buttons and plain chocolate drops
Pretzels
Red sweets

- 1 Preheat oven to 180C/350F/Gas 4.
- 2 Weigh your eggs. Note the weight and measure the same amount each of Flora, sugar and flour. Place all the ingredients in a mixing bowl and beat with a wooden spoon for 2-3 minutes or until well mixed.
- 3 Spoon the mixture into 12 paper cases or greased bun tins.
- 4 Bake for around 20 minutes until soft and springy to touch. Cool on a wire tray.
- 5 Mix the icing ingredients together and spread over the cakes. Decorate using pretzels for antlers, chocolate buttons and drops for eyes and red sweets for the nose.

CHOCOLATE SNOWMAN CUPCAKES

Makes: 12
Ready in: 35 mins

For the cupcakes:
115g Flora Buttery
115g caster sugar
2 eggs, medium
115g self-rising flour
25g cocoa powder, mixed with 2 dessert spoons water

For the icing:
55g Flora Buttery
225g icing sugar, sieved
1 tbsp milk
50g white chocolate, melted

For the decoration:
55g desiccated coconut
Orange cake decorations or coloured fondant for nose
Chocolate buttons for hat
Chocolate drops for eyes

- 1 Preheat oven to 180C/350F/Gas 6.
- 2 Weigh your eggs. Note the weight and measure the same amount each of Flora, sugar and flour. Place all the ingredients in a mixing bowl and beat with a wooden spoon for 2-3 minutes or until well mixed.
- 3 Spoon the mixture into 12 paper cases, and bake for around 20 minutes until soft and springy to touch. Cool on a wire tray.
- 4 Mix icing ingredients together and spread over the cakes. Sprinkle with coconut and decorate as a snowman's face using the buttons cut in half for the hat, the chocolate drops for eyes and orange decoration for nose.



THIS RECIPE WAS PROVIDED BY FLORA BUTTERY. FOR BAKING INSPIRATION VISIT WWW.FLORA.COM

CHOCOLATE GINGERBREAD MEN

Makes: 12
Ready in: 35 mins

For the biscuits:

85g Stork Packet
 85g soft brown sugar
 85g golden syrup
 200g plain flour, sieved
 25g cocoa powder, sieved
 1 tsp baking powder
 1-2 tsp ground ginger
 ½ tsp bicarbonate of soda

For the decoration:

Icing sugar
 Red and white fondant icing

1 Preheat the oven to 210C/425F/Gas 7. Cream together the Stork, sugar and syrup.

2 Blend in the dry ingredients and knead thoroughly. Roll out the dough until about 75mm (¾ inch) thick.

3 Cut into shapes or use a cutter. Lift the gingerbread men onto lightly greased baking sheets and bake in centre of the preheated oven for 8-10 minutes.

4 To decorate, add either water or food colouring to the icing sugar to make glacé icing. Decorate the biscuits with the icing and use the fondant icing for hats and scarves.



WWW.BAKEWITHSTORK.COM



WWW.PRIMULA.CO.UK

SANTA'S CHEESECAKES

Makes: 7
Ready in: 30 mins plus overnight setting

For the base:

5 ginger biscuits
 3 digestive biscuits

For the topping:

250g Primula cheese
 60g icing sugar
 ½ tsp vanilla extract
 150ml double cream
 50g butter
 3 gelatine leaves
 ½ lemon, juice and zest

7 cupcake liners
 7 Strawberries

1 Melt the butter in the microwave.

2 Put the biscuits in a sandwich bag and bash them into a crumbly powder using a rolling pin.

3 When you have an equal consistency throughout the biscuit crumb, mix it into the melted butter until it starts to join together.

4 Place a spoonful of the biscuit mixture in the base of the cupcake liners and press down firmly to the bottom using a spoon; you want the base layer to be about 1 cm thick.

5 Store in the fridge to set while you make up the cheese mix.

6 Squeeze the Primula into a mixing bowl, add the icing sugar and make into a

smooth mixture.

7 Add the vanilla extract and the juice and zest of ½ a lemon and stir through.

8 In a separate bowl, whip up 150ml of double cream until it stands in stiff peaks. Fold the cream into the cheese mixture.

9 Make up the gelatine mix as described on the packaging, stir this through the cheese mix thoroughly.

10 Take the cheesecake bases out of the fridge and spoon the mixture on top. You want about 3cm on each cheese cake. Place in the fridge to set overnight.

11 Decorate your cheese cakes with the pointy end of your strawberries to create a beautiful display of Santa hats. Serve and enjoy!

WINTER WONDERLAND CAKE

Serves: 12

Ready in: 2 hrs

For the cake:

300g packet of tropical fruit medley
115g dried cranberries
85g dried sour cherries
1 large orange, finely grated rind and juice
225g Stork tub
225g golden caster sugar
4 medium eggs
90g ground almonds
225g plain flour
1¼ level tsp baking powder

For the decorations:

65g whole almonds
65g caster sugar
275g icing sugar, sieved
115g Stork spread
1 tbsp milk
30cm cake board
1 quantity of gingerbread houses

1 Chop all the dried fruits into small pieces. Combine these in a bowl with the orange rind and juice and mix well. Leave to soak for approximately 30 minutes.

2 Put the Stork, sugar, eggs and almonds in a mixing bowl and sieve the flour and baking powder over. Beat until well mixed then fold in the fruit mixture.

3 Spoon into a greased and bottom-lined 20cm deep round cake tin.

4 Bake in a preheated oven at 180C/350F/Gas 4 for 60-75 minutes or until cooked through. Leave to cool before removing the cake from the tin.

5 Place the decorative almonds and sugar in a

heavy based pan and place over a moderate heat until the sugar melts and turns a golden caramel colour. Shake the pan from time to time to prevent the nuts from sticking. Pour onto parchment paper and leave till cold. Place in polythene bag and bash with rolling pin until roughly ground.

6 Beat the icing sugar, Stork and milk together and spread half over sides of cake. Spread remaining icing over top and sprinkle with the praline mix.

7 Decorate the base board by rolling out some of the sugar paste until very thin. Lay it over the board and roll firmly into the surface of the board, using a rolling pin to smooth off the edges. Place the cake on top secured with a little royal icing to stop it from moving.

8 Spread some more royal icing on the back of each of your gingerbread houses and gently push onto the side of the cake so that the bottom of each one rests on the cake board. Try not to allow any gaps between the houses.



THE RECIPE PICTURED WAS MADE USING PARCHMENT LINED FOIL (C&A9, LAKELAND.CO.UK)



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APPLE WITH CINNAMON, STAR ANISE, GINGER & CRANBERRIES

Serves: 4

Ready in: 25 mins

For the parcels:

75g unsalted butter
6 Golden Delicious apples, peeled, cored and quartered
1 tbsp light brown raw cane sugar
Juice of 1 lemon
Pinch of cinnamon
Splash of Calvados
75g dried cranberries
1 tsp root ginger, finely chopped
4 star anise

1 Preheat the oven to 220C/450F/Gas 8.

2 Place the butter in a non-stick frying pan and heat until golden. Add the apples and cook until golden brown.

3 Add the sugar, lemon juice, cinnamon and Calvados, stir, then take off the heat and allow to cool.

4 Stir in the cranberries and ginger, then divide the mixture onto four sheets of parchment lined foil, and place a star anise on each.

5 To make the parcels, fold over and crimp the edges together, like a pasty.

6 Place on an oven tray and bake for 15 minutes.

7 Serve with cr me fra che, Greek yoghurt or vanilla ice cream.

GINGERBREAD HOUSE CUPCAKES

Makes: 12

Ready in: 1 hr 45 mins

For the Lemon and Ginger Cupcakes:

110g self-raising flour
1 tsp baking powder
110g soft margarine, room temperature
110g caster sugar
2 large eggs, room temperature
30g stem ginger, finely chopped,
1 tsp stem ginger syrup,
1 tbsp of lemon juice
1 lemon rind

For the gingerbread:

130g butter at room temperature
100g light brown sugar
125ml golden syrup
1 egg yolk
370g plain flour
1 tbsp of ground ginger
1 tsp mixed spice
1 tsp bicarbonate of soda
30g stem ginger, drained and finely chopped

For the royal icing:

680g icing sugar
3 free-range egg whites
3 tsp lemon juice
1½ tsp Glycerine

For the decoration:

Edible condensed caramel food colouring
Handful of sugar paste
Desiccated coconut

1 Preheat the oven to 180C/350F/Gas 4. Sieve the flour into a bowl and add the other ingredients for the cupcakes. Blend until smooth. Divide into 12 cupcake cases and bake for 15-20 minutes. Leave to cool on a wire rack.

2 Turn the oven up to 200C/400F/Gas 6.

3 Use an electric beater to beat the butter, egg yolk, golden syrup and sugar until pale and combined.

4 Sieve in the flour, ground ginger, mixed spice, bicarbonate of soda and add the stem ginger. Mix well to form a smooth dough in your hands.

5 Line a baking tray with greaseproof paper and place a handful of the dough in the middle. Cover with another layer of greaseproof paper and roll out to 2mm thick. Remove the top layer of greaseproof paper and bake for 8-10 minutes until golden brown.

7 Gently run a rolling pin over the cooked dough as soon as it comes out of the oven to even out the surface. Before the gingerbread cools, cut out the various house shapes (front, back, two sides and roof). Cut a small front door into the house fronts. Leave to cool.

8 Repeat this process in batches until you have enough shapes to build your houses. If you bake all the dough at once, it will cool before you have time to cut out your shapes and you will risk breaking the gingerbread.

9 Once you have cut all the pieces, you can start to decorate them. To make the royal icing whisk the egg whites in a clean bowl until frothy. Add the icing sugar a spoonful at a time whilst continuing to whisk. Add the glycerine and lemon juice and beat until the icing forms stiff peaks.

10 Pipe decoration on the house fronts, backs and sides using a #1 Writer nozzle. Snowflakes, stars and crosses look particularly festive. Leave to set. Roll out

caramel coloured sugar paste to about 3mm thick. Use a #12 nozzle to cut out lots of mini circles.

11 Paint a strip of water onto the base of each roof piece and evenly apply four circles. Create a tile like impression by pressing the curved tip of a serrated modelling tool into the top of each circle. Add four layers of tiles, as shown. Trim any excess from the edges and leave to dry. Use the tip of the nozzle cleaner included in the set to poke out the circles.

12 Colour a small amount of royal icing with the caramel food colouring and pop into a piping bag with a #2 Writer nozzle – this will act as your glue to hold the house together. Stick the house together leaving the roof until last.

13 Using a #1 Writer nozzle, pipe snow along the roof top and sides and add a little to the bottom roof tiles.

14 To assemble the cakes use a #1A Tube nozzle to pipe a swirl of royal icing over the top of each cake. Sprinkle with desiccated coconut, and place a gingerbread house in the centre of each cake and gently press in.

15 Create a fence effect by adding a white cupcake wrapper around each cake. Finally, add sprigs of rosemary for trees!

COOK'S TIP

To make the assembly of the house easy, make up a paper house in the size that you want, and use as a template.





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Better Baking

Essential equipment

Mixing bowl

Ceramic bowls are great for keeping pastry ingredients suitably cold.

Measuring jug

For measuring liquid, heatproof glass is best.

Electric mixer

Combines ingredients more efficiently than a hand whisk.

Sieve

To get lumps out of flour and icing sugar. Also to add air to your mixture.

Wire cooling rack

To allow hot air to evaporate from your just-baked cakes.

Cake tins

20cm is probably the most used size. The Springform variety is handy for getting cakes out easily and modern silicone moulds are great, too.

Baking trays

For baking biscuits on and supporting silicone 'tins' so that they don't collapse pre-oven.

Pie dishes

20cm to 22cm should be sufficient. Metal or ceramic is fine and depth depends on the recipe.

Cupcake tray

To keep your cakes sturdy while baking.

Rolling pin

Old-fashioned wooden is best and the longer the better for rolling out scones and biscuits evenly.

Cupcake cases

You will find a wide array of pretty designs available to choose from.

Silicone spatula

Great for scraping excess mixture from the bowl.

Palette knife

Helpful tool for spreading icing and fillings.

Baking paper

Not to be confused with greaseproof paper. Baking paper is used for lining tins to ensure ingredients don't stick.

Weighing scales

Baking is an exact science and electronic scales are therefore best.

Icing kit

A beginner's icing kit should contain a selection of nozzles and some piping bags for you to be able to create basic decorative swirls to top your bakes.

"It's best to gather all your tools before you start baking"



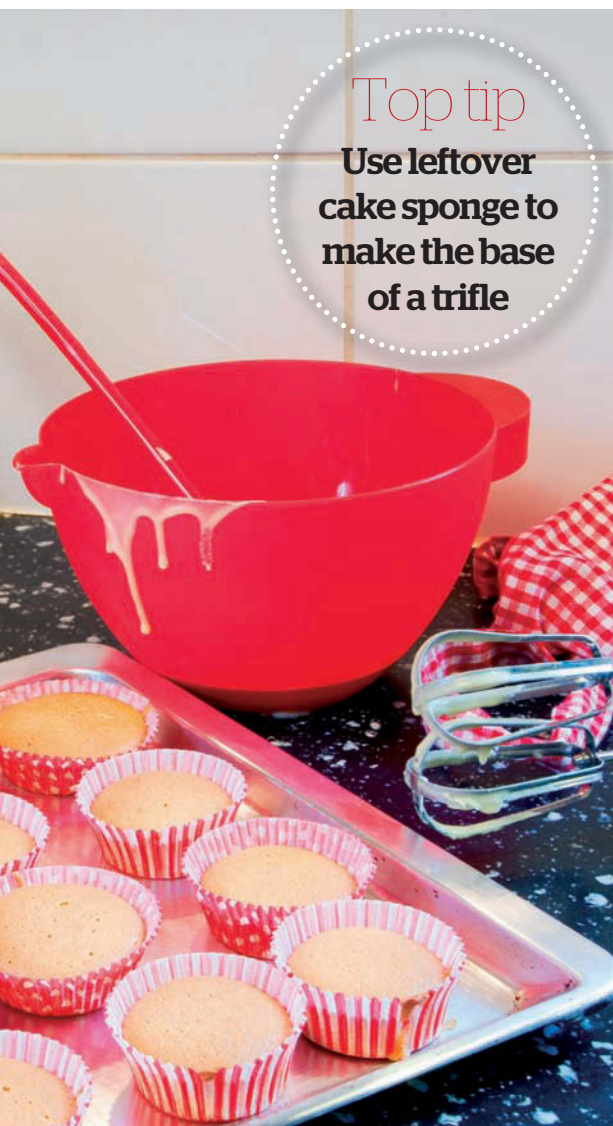
How to melt chocolate...

Chocolate can be melted in one of two ways; broken into pieces in a heatproof bowl set over a saucepan of simmering water; or broken into pieces and microwaved at half power in 30 second bursts. Either way, be sure to melt it slowly to avoid burning or 'seizing' (when the chocolate stiffens into lumps).



Get great results every time with our breakdown of the basics

Top tip
Use leftover
cake sponge to
make the base
of a trifle



Time-honoured tool

With a practical heat resistant and dishwasher safe design, the Pyrex measuring jug is perfect for measuring liquids and mixing batter, and since it's microwave safe, it is ideal for making sauces too. Renowned for its excellence, Pyrex has been making quality glass cookware since 1915 using cutting edge technology to offer the superior heat resistance and durability that is synonymous with its name. See pyrexuk.com to find out more.



Know your icing

Royal – Made from icing sugar and egg whites, royal icing is used for piping intricate patterns as well as making an excellent glue for fixing sugar decorations onto cakes as it dries hard.

Fondant – Fondant icing is made from sugar, water and cream of tartar and is often used as a glaze in confectionery as well as cake decorating and patisserie.

Sugar paste – Smooth and pliable, sugarpaste is made from icing sugar, water and gelatin. It dries hard but is easy to cut and is often used for covering cakes.

Buttercream – Rich and naughty, buttercream is usually used for icing cupcakes using a piping bag and nozzle. It is made from sifted icing sugar and unsalted butter.



Tips for success

- Before you start, always read right to the end of the recipe and assemble all the ingredients and equipment you will need.
- When sifting flour, lift the sieve up high to allow plenty of air into the mixture.
- Make sure you bake cake mixture as soon as it is ready. Leaving it at room temperature will activate any raising agents.
- When baking biscuits, always space them at least 1cm apart as they spread out when cooking.
- Don't be tempted to open the oven door too often when baking cakes as this can affect the rise.
- To find out whether your cake is cooked in the centre, insert a thin skewer and if it comes out clean, it's ready.
- Do not try to ice a cake until it has cooled completely.





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- 36 Chocolate ginger crunch cake
- 37 Chocolate flute roulade
- 38 Rhubarb sponge
- 38 Marble cake
- 39 British celebration cake
- 39 Chocolate Guinness cake
- 45 Carrot cake
- 46 Dutch delft blue decorations
- 46 Realistic edible flowers
- 46 Delft blue cake pops
- 46 Fondant cookie covers

TEATIME TREATS

- 48 Meringue kisses
- 49 Apple doughnuts
- 50 Date, fig & oat bars
- 50 Mixed berry oat bars
- 51 Apple, raspberry & almond energy bars
- 52 Rainbow dust macarons
- 53 Whoopie pies
- 53 Chocolate macarons
- 55 Scones
- 56 Scone kisses
- 57 Maple syrup gingerbread biscuits
- 58 Chelsea bun
- 58 Madeline cakes
- 59 Teatime muffins
- 59 Spiced apple muffins
- 60 Strawberry chocolate brownies
- 61 Gluten-free brownie tower

- 62 Blackberry sponge squares

- 62 Chocolate cake squares
- 63 Pumpkin scones
- 63 Cornish scones

PIES & TARTS

- 68 Spiced Winterberry pie
- 69 Strawberry, goat's cheese & black pepper tart
- 70 Lemon tart
- 71 Lemon meringue pie
- 71 Blackberry & almond tart
- 72 Lemon & raspberry tart
- 74 Pecan pie
- 74 Prune & pecan tart
- 75 Treacle tart
- 76 Pear & fennel tarte Tatin
- 77 Nutmeg & rosemary custard tarts
- 78 Rhubarb tart
- 78 Gooseberry tart
- 79 Kentish cherry clafoutis
- 80 Raspberry & almond crumble tarts
- 80 Bramley apple little tarts
- 81 Bramley apple meringue pie
- 81 Bramley apple, ginger and caramel pies
- 82 Jam tarts
- 82 Lime & lemongrass pie
- 83 Upside down peach tart
- 83 Raspberry & elderflower tart
- 84 Blueberry cheesecake tart
- 85 Mini pecan pies
- 85 Chocolate & ginger tart
- 86 Blueberry brûlée tart
- 86 Raspberry & thyme tart

DESSERTS

- 88 Champagne cocktail
- 89 Banana Bailey's crumble
- 90 Fruit pavlova
- 90 Sticky toffee pudding
- 91 Cherry millefeuille
- 92 Baked figs
- 92 Stuffed & baked Bramley apples
- 93 Vanilla cookies
- 93 Bramley apple crumble tarts
- 94 Meringue hearts
- 94 Chocolate swirl meringues
- 95 Meringue letters
- 96 Baked Alaska
- 96 Raspberry queen of puddings
- 97 Apple pavlova
- 98 Almond crunch crumble
- 99 Lemon soufflé
- 102 Hazelnut meringue layer cake
- 103 Pink grapefruit soufflé
- 104 Plum & cardamom brûlée
- 104 Brioche pudding

BREAD

- 106 Blueberry focaccia
- 107 Mediterranean focaccia
- 107 Paleo flaxseed focaccia

- 108 Roast pepper, thyme & Cheddar bread
- 110 Honey & oat bread
- 110 Banana bread
- 114 Gluten-free bread
- 114 Healthy Horace loaf
- 115 Cherry garland
- 116 Olive ciabatta
- 116 Sweet pepper bread with cheese
- 117 Beetroot, bacon & Cheddar brunch bread
- 118 White soda bread
- 118 Brown soda bread

SAVOURY BAKES

- 120 Bramley apple & parsnip tarts
- 121 Cheddar & crab tart
- 122 Seaweed pie
- 122 Tenderstem broccoli & Cambozola tarts
- 123 Smoked salmon tart
- 124 Broccoli & bacon quiche
- 124 Cauliflower & bacon tart
- 125 Mini duck & ham pies
- 125 Turkey, pea & tarragon pie
- 126 Asparagus tartlets
- 128 Winter tart
- 128 Cheese & tomato quiche
- 129 Tomato & Cheddar tart
- 130 Cheddar sables
- 131 Pumpkin tarts
- 131 Leek & bacon filo tarts
- 132 Olive & goat's cheese tartlets
- 132 Onion tarte Tatin
- 133 Jamaican patties
- 134 Tomato & fig tarts
- 134 Aromatic baked tomatoes
- 135 Caramelised garlic & tomato tarte Tatin
- 136 Butternut squash filo pie
- 137 Courgette, pesto & pine nut tarts
- 138 Tomato, onion, chive & leek tart

SEASONAL

- 140 Easter cupcakes
- 142 Simnel cupcakes
- 142 Hot cross bun pudding
- 143 Mini chocolate nests
- 144 Easter gingerbread house
- 146 Clementine cake
- 147 Christmas cupcakes
- 147 Coconut cupcakes
- 148 Honey & chocolate pudding
- 149 Light glacé fruit cake
- 150 Mont Blanc roulade
- 151 Yuletide cheesecake
- 152 Mince pies
- 152 Christmas cookies
- 153 Soft cheese canapés
- 153 Christmas pie tart
- 154 Rudolph cupcakes
- 154 Snowman cupcakes
- 155 Gingerbread men
- 155 Santa cheesecakes
- 156 Wonderland cake
- 156 Apple & cinnamon cake
- 157 Gingerbread house cupcakes

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