

RECIPES



Ovens vary - temperatures and cooking times shown may need to be adjusted for best results.

Use EITHER the metric OR the imperial measures given – do not mix them!

Abbreviations used : tsp = teaspoon, dsp = dessert spoon, Tbsp = tablespoon.

Recipe No 1 : Cheese and Chive Scones (These freeze well, so choose your best 5 and freeze the rest)

Ingredients : 450g (16oz) SR flour, ½ tsp salt, 2 level tsp baking powder, 2 tsp mustard powder, ½ tsp cayenne pepper, 100g (4oz) unsalted butter (cubed), approx 2 heaped Tbsp chives (finely chopped), 100g (4oz) strong Cheddar cheese, 50g (2oz) Parmesan cheese (grated), 2 eggs (beaten); add approx 150ml (¼ pint) full fat milk to make 300ml (½ pint). Extra Parmesan cheese (grated), for topping.

Method : Preheat oven to 220° C / fan 200° C / gas mark 7. Put the flour, salt, baking powder, mustard, cayenne and butter into a large bowl and rub the butter until the mixture resembles fine breadcrumbs. Add both cheeses and the chives. Pour in the egg/milk mixture and stir all together to form a dough. Roll out to about 3cm (1¼") thick. Using a 5 to 6cm (2" to 2½") straight-sided cutter, cut out scones. Brush the tops with a little milk and sprinkle with some extra Parmesan, then bake on a baking tray for 15-20 minutes until risen and golden.

Hint: Ovens do vary, so check after 15 minutes.

Recipe No 2 : Easter Biscuits

Ingredients : 150g (5oz) butter/margarine, 115g (4oz) caster sugar, 225g (8oz) plain flour, 1 tsp mixed spice, 115g (4oz) currants, 1 egg yolk (whisked).

Method : Preheat oven to 160° C / fan 140° C / gas mark 3. Lightly grease a baking tray. Cream the butter/margarine and sugar together. Sieve the flour and mixed spice together. Stir in the currants and the egg yolk. Bring together as a dough. Knead until smooth and roll out to 6-8mm thick. Cut into rounds using an 8.5cm fluted cutter. Place on baking sheet and cook until pale gold. Cool for 5 minutes before lifting on to a cooling rack.

Recipe No 3 : Apple Cake

Ingredients : 225g (8oz) cooking apples (peeled, cored and chopped), 225g (8oz) sultanas, 150 ml (¼ pint) milk, 170g (6oz) soft brown sugar, 340g (12oz) SR flour, 2tsp mixed spice, 170g (6oz) butter (melted), 1 egg (beaten), 25g (1oz) demerara sugar.

Method : Preheat the oven to 170° C / fan 150° C / gas mark 3. Grease and line an 8" (approx 20cm) square cake tin. Mix together the apples, sultanas, milk and soft brown sugar. Sieve the flour and spice together, then drizzle in the butter. Add the fruit mixture and egg and mix well. Place in the tin and sprinkle with demerara sugar. Bake in the oven for about 1¾ hours, until well risen and golden brown.