

NEW

OVER 60 CLASSIC RECIPES

# THE GREAT BRITISH BAKING BOOK

DISCOVER THE BEST OF BRITISH BAKING

LEARN TO  
MAKE THE  
NATION'S  
FAVOURITE  
BAKES

Digital  
Edition



THIRD  
EDITION

VICTORIA SPONGE ★ SHORTBREAD ★ SCONES ★ APPLE CRUMBLE ★ CARROT CAKE





# WELCOME TO THE GREAT BRITISH BAKING BOOK

The art of baking has soared in popularity in recent years, with more and more people stepping into the kitchen to test out and develop their skills. This simple recipe book aims to celebrate the best of British baking and help you to master the nation's favourite bakes. Each main recipe features a stunning image of the final product along with in-depth steps that will ensure you are able to re-create them with ease.

Some recipes are incredibly simple, some are great for kids and others offer a bit more for you to sink your teeth into. We'll also walk you through the basic techniques needed in our Getting Started chapter. You will find a range of recipes covering different types of baking, from showstopping cakes and the ubiquitous cupcake, through to cookies, bread, tarts and pies. Make the most out of your homegrown fruit and whip up a warming crumble using one of five delicious recipes, or satisfy your sweet tooth with the millionaire's shortbread and gingerbread men. If you are looking for more traditional bakes, we've included the classic Victoria sponge,

Dorset apple cake, carrot cake, scones, shortbread and so much more.

Grab your apron, preheat the oven and start filling your home with the mouth watering aroma of home baking today.





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# THE GREAT BRITISH BAKING BOOK

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# GETTING STARTED

**WE SHOW YOU HOW TO CONQUER THE FUNDAMENTAL SKILLS YOU NEED TO BECOME A MASTER BAKER**

In some ways, baking doesn't do itself any favours. On the one hand, it is possible for anyone to bake something and for that something to be delicious. But on the other hand, there is quite a bit of jargon and essential techniques that need to be considered. These muddy the water and make things seem far more complicated than they actually are.

So if you have attempted a recipe before, only to be thwarted by a stream of commands that have made no sense, this chapter is for you. We begin by taking a look at the kind of equipment you might need, from the absolute essentials, through to ones that are impossible to resist. Everything is of a sensible price and if truth be told, you can survive with a bowl, a wooden spoon and some elbow grease. But if you are anything like us, once you have the baking bug, a shopping spree will follow!

After a tour of the equipment we move into technique. We have covered everything that a beginner needs to know in order to make a cake mixture, create icing, knead bread and make pastry. That's right – make pastry! A couple of recipes in this book do refer to ready-made pastry but the majority get you making your own. We haven't gone mad – pastry (and bread, come to that) has a reputation for being tricky but the truth is they just take a bit of time. So forget any preconceptions you have and follow our steps. We can't promise that you won't have any hiccups, but it's criminal not to have a go.

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## A NOTE ABOUT INGREDIENTS

- We have included metric and imperial. Conversions have been rounded up/down for ease of following.
- All eggs are large and we encourage you to use free-range eggs.







# PANS

## PICK THE ESSENTIAL PANS TO GET YOUR LIFE OF BAKING OFF TO A GOOD START

Cake pans are the fundamental tools in your baking armoury and you can go as extravagant or as basic as you like. There are pans to suit all budgets and they can be picked up for very little. It is worth paying as much as you can afford, even if it means you just buy a couple for now. The more expensive pans will be thicker, meaning better heat distribution and less risk of buckling.

The best pans to go for are anodised aluminium. Not only do they have an even spread of heat, so your goods cook evenly, they are strong and will last for decades.

Recipes generally involve buttering or flouring the tin, maybe using a parchment paper lining, so you don't have to worry about hunting down non-stick equipment.

There is some discussion about whether it's best to go for light-coloured pans or dark ones. Some camps believe that the dark ones absorb too much heat and give a greater risk of burning. Unless you are an extreme perfectionist, we would say to not worry too much about this. We have used both types of pans and have had no problems with the dark ones.



### MUFFIN OR BUN PANS

These are for single goods and commonly have 12 holes. The standard muffin pan is essential not only for muffins, but also cupcakes. Bun pans are slightly shallower and are more suitable for fairy cakes or pastry goods such as jam tarts or mince pies.



### DEEP TIN

Have one of these in the cupboard for more traditional cakes such as fruit cake. The cakes made in here are thick and substantial. Because they are so deep, the cakes need to be cooked for longer so make sure the tin is thick so it can cope with the heat.





### SANDWICH TINS

You need at least two of these for layer cakes. They come in lots of different sizes but to start out, get either 8-inch or 9-inch. You can buy really shallow tins, but look for a depth of about 3 inches. Straight sides are always better.



### LOAF TIN

Not only necessary for making bread, but also needed for loaf cake recipes. A 2lb tin will suit most recipes but you can also buy miniature or other sizes for a change. It doesn't really matter if you have a straight side or angled size with these, they all look good!



### TRAYS

A shallow-sided tray is useful for things like brownies, flapjacks or traybakes. They are rectangular and come in many different sizes – a 9-inch tray is a good bet. Some now come with lids that can be attached, which make them ideal for transporting.



### SPECIAL TINS

In addition to the standard tins, you can pick up a wide range of other tins as you test more recipes. These include things like Bundt tins or Angel Food cake tins, through to novelty shapes. You don't need one to be able to bake but some of them are a lot of fun!



### LOOSE-BOTTOMED?

More and more companies are offering loose-bottomed tins. As the name suggests, these have a removable bottom, which you push up to release the baked good. If you have solid bottom pans don't feel like you have to change. Both work just as well, it is really a matter of personal taste.





# THE BEST ELECTRIC UTENSILS

LET THESE HANDY MACHINES DO THE HARD WORK FOR YOU

**B**aking is brilliant because you can make an amazing cake with just a bowl, a spoon and some manual oomph. But if you want to save some time or energy there are a few electrical devices that can make your life much easier.

As with pretty much anything, the price tag for these can go from very small to very expensive. You can pick up most of these items from your supermarket for not much at all, or visit specialised food stores for professional-level

equipment. Unless you are completely seduced by an item, we would suggest you buy a cheap version and if you find you use it, treat yourself to a more expensive model.

Out of all of these, the stand mixer is the one you will probably get most use out of. These mixers beat up cake mixtures or whisk up meringues without breaking a sweat. In addition to saving you some exertion, they also mean you can set them up to mix ingredients while you get on with preparing the next batch of cooking!

## STAND MIXER

**This one should be first on your list**

Stand mixers are great because they will mix ingredients together, leaving you free to go about your business. The most basic ones will just have one fitting, which can be used for beating and whipping. More expensive ones will have separate fittings for beating, whisking and kneading dough.







### FOOD PROCESSOR

#### The swift route to preparation

Food processors are very useful for a wide range of baking tasks. You can use them to mix up sponges in one go and they are also excellent for mixing up pastry in seconds. Of course, they are very useful for preparing ingredients, whether it's chopping, shredding or grating. We wouldn't say they are essential, but if you have space they are definitely worth having.

### ELECTRIC WHISK

#### Quick and easy mixing for little money

Hand mixers are generally very affordable so are a perfect first-buy. The basic models will just have whip fittings, which can be used for whisking and general mixing. More expensive models will have separate fittings for whisking, beating and mixing dough.

### DIGITAL SCALES

#### Enjoy accurate measurements

It is important that you measure your ingredients out properly, otherwise you risk your recipe failing. The best way to measure the ingredients is with a set of digital scales. These have a clear read-out so you always know how much you have.







## HELPFUL ACCESSORIES

**IF YOU WANT SOME BAKING RETAIL THERAPY,  
START WITH THESE**

**W**hen deciding on the recipes to include in this book, we have been careful to pick ones that don't require a cupboard's worth of extra equipment in order to complete them. Having said that, we will never get in the way of someone's desire to go on a shopping spree, so if you do want to furnish yourself with all of the gadgets, there are plenty you can pick from.

None of these are particularly expensive, but they are all incredibly useful. Some are even essential, such as scales, while others are more about saving time. Thanks to the growing popularity of baking, you will find that most of these can be picked up in your local supermarket and you will certainly be able to find a wide choice either from a dedicated online retailer or from a specialist cook shop.



### **SPATULA**

There is nothing like a spatula for scraping around bowls to get to all of the mixture. They are also excellent for levelling mixture in pans and even flopping icing onto cakes.



### **CAKE LEVELLER**

Some recipes call for a cake layer to be cut in half. No problem if your hands are steady, but if you have doubts, pick up a cake leveller. Just drag through your cake for a level cut.



### **WHISK**

Even if you have a mixer, it is useful to have a manual whisk. These are good for quickly mixing sauces or icings without having to turn to the heavy machinery.





## MEASURING JUG

You need this to get accurate liquid amounts, although if you have a set of digital scales, check and see if it covers liquid units. If it does, you won't need a measuring jug!



## BAKING PARCHMENT

Use this to line baking trays and cake tins to ensure nothing sticks. It essentially makes the pan non-stick, so you don't have to worry about buying non-stick apparatus.



## EASY-RELEASE LIQUID

You can buy special mixtures that will ensure your baked goods don't stick to the pans. Some are in an aerosol for you to spray on, while others are in a bottle for you to brush on.



## CAKE CASES

We're not talking about the plain cases here, we mean beautifully styled cases available in stores and online. You can get themed cases, as well as special surrounds for a nice finish..



## PASTRY DABBER

If you like making miniature pies, then pick up one of these special wooden prodders that enable you to push pastry into small tins without damaging it.



## SIEVE

A lot of recipes ask for sieved flour, but if truth be told, you don't need to bother most of the time. However, get a sieve because you'll need it for icing sugar and cocoa for smooth icings.



## SCALES

Weighing and measuring ingredients is essential. The best scales are digital scales. You can place your mixing bowl on top, saving washing up, and also measure in different units.



## MEASURING SPOONS & CUPS

If you are based in the UK, you can do without a set of measuring cups, but if you have them you can follow US recipes. Measuring spoons are ideal for things like vanilla extract.



## ROLLING PIN

You can turn any cylindrical object into a rolling pin but it's best to buy one. Go for a long one so you can roll things out in one go. They come in wood, plastic or silicon.





# MEASURING INGREDIENTS

IT'S TIME TO TACKLE THE MOST IMPORTANT PART OF BAKING

**B**aking is often described as a science, where precision is required to achieve tasty results. Although you can be relaxed when baking, and it won't really matter if a few extra chocolate chips fall into a cookie dough (in fact a few extra chocolate chips should always be added), you do need to pay attention to measuring the core ingredients, especially with something new.

So much of baking is based around scientific reactions. From getting the correct ratio of flour to raising agent to get the required reaction for a beautifully risen sponge, through to the perfect amount of cream to melted chocolate for spreadable ganache, each ingredient reacts with the next to make a tasty treat.

You needn't worry about these reactions, in fact we wouldn't have mentioned them if it weren't for accurate measuring being key to them going off without a hitch. So here are some techniques to ensure all goes smoothly.



## LET THE SCALES DO THE WORK

Invest in some digital scales. We know we have said it before but you will be amazed at what a difference they make, especially if you get some that measure in different units.



### SCOOP AND SCRAPE

If your recipe calls for cups, here is how you measure them

#### 1. SCOOP UP

Begin by digging into the ingredients. If you are measuring flour, do a couple of scoops to fluff some air and loosen the flour up. Then scoop so the cup is full.



#### 2. SCRAPE

Grab a knife and use the edge to scrape along the top of the cup, gradually knocking all of the excess from the top. You can do this with a finger if you like.



#### 3. FINISH

Once you have scraped all the way along, you should be left with a beautifully smooth, level top and a perfectly measured ingredient. Tip into your bowl.





## PACKED SUGAR

It's like making sugar sandcastles

### 1. SCOOP UP

A lot of recipes will call for a certain amount of firmly packed sugar, usually fruit cakes. Begin as we have already shown, using your measuring cup to scoop up the sugar.



### 2. PRESS AND FLATTEN

Grab a knife again and start to scrape along the top, but this time press down as well. If it's not going well, use your hands to press the sugar down and then use a knife to tidy up.



### 3. TIP OUT

Once all the excess sugar has gone, tip out into your bowl, ready to be used. If you have done it correctly, you should be left with a mould of your measuring cup. Just like a sandcastle!



## HEAPED SPOON

Mounds of fun

### 1. DIG AROUND

Get your spoon and have a good dig in your ingredient. You want to go in deep and then lift up to make sure you get the best results.

### 2. THE HEAP

As you dig into your ingredient and then lift up the spoon, you should be left with a mound, literally a heaped spoon. You can use another spoon to round it off if you like.

## LEVEL SPOON

Smoothing the heap

### 1. FAMILIAR START

It may be a different result, but the opening is the same. Get your spoon, dig and lift in your ingredient. Heaped is once again the aim here.

### 2. SMOOTH IT OUT

With the heaped spoon, gently shake the spoon or use a knife to level it off. The ingredients need to come up to the top of the spoon.







# HOW TO FOLD

## THINK LIGHT AND AIRY THOUGHTS

**F**olding is a mixing technique that aims to keep as much air in the mixture as possible. If you need to add a flavour to a delicate mixture such as meringue or a very light sponge, you need to be able to add that flavour without knocking out all of the air.

Folding allows you to do just this. It doesn't matter if you are adding liquid or dry ingredients, the technique is the same. Instead of rapidly mixing things together in a circular

motion, as you would when beating, you go for a delicate folding and cutting motion.

The key is in going slow and also making sure that you reach down the bottom of the bowl so everything gets incorporated. Folding does take longer than beating, but however far away you think you are from it coming together, it will trick you and all of a sudden mix beautifully. Follow the steps below for how it is done.



### 1. THE START

Place the ingredient to be added to the side of your airy mixture. If you just dump it all on top you risk knocking all of the air out before you've even begun!



### 2. SCOOP ROUND

With a big spoon, scoop around the edge of the mixture, all the way to where you started. As you get to the start point, gradually lift the spoon up and to the centre.



### 3. CUT THROUGH

Use the spoon to cut through the middle of the mixture and repeat the scoop and lift move. By cutting through the middle, you ensure all areas get mixed.



### 4. KEEP REPEATING

It will seem as though the mixture will never come together, but be patient. Just repeat the scoop, lift and cutting motion. Do not be tempted to stir otherwise you will ruin it.



### 5. PATIENCE IS REWARDED

All of a sudden the mixture will come together and you'll be rewarded with a light and airy concoction. You will lose some air, but if all has been done correctly it will be minimal.



### LOOSENING

Sometimes a recipe will call for a mixture to be loosened before the folding takes place. This is a simple process of a small amount of the airy mixture being stirred into the other mixture to loosen it up and make it easier to fold in.



# LEARN TO BEAT AND CREAM

## THE CORNERSTONE OF MOST CAKE RECIPES

**B**eating a mixture involves rapidly mixing ingredients together so they are fully combined. It can be carried out using a spoon, a hand mixer or a stand mixer and the results are pretty quick. A wooden spoon is particularly effective for creaming butter and sugar.

Although the point of beating is to thoroughly combine ingredients, if the mixture contains flour you need to stop the instant the mixture comes together. Flour is a temperamental ingredient and too much mixing will release gluten, which will make your mixture tough.

### BEAT A CAKE MIXTURE

Follow the process through



#### 1. INITIAL BEAT

Here we are adding flour to a cake mixture. To begin with it will look a right mess, with lumps and dusty bits.



#### 2. MID-WAY POINT

After a bit, the flour is starting to be incorporated, but there are still pockets of flour. We're not quite finished yet.



#### 3. DONE AND DUSTED

Just a little bit of beating later and all of the flour has been incorporated, meaning that the mixture is nice and smooth. Time to stop.

### CREAMING METHOD

The beginning point of many recipes



#### 1. THE MAIN PLAYERS

The term creaming refers to mixing butter and sugar together to make it look, well, creamy. Start with soft butter and add the sugar.



#### 2. LOOK FOR THE COLOUR

As you begin to beat you will not only notice the mixture becoming smoother, but the colour will also start to lighten.



#### 3. PALE AND FLUFFY

Keep beating until the mixture is pale and has a fluffy appearance. It should be smooth and creamy and remind you of soft ice cream.





# YOUR GUIDE TO WHISKING

BE IT BY HAND OR MACHINE, WHISKING IS A VITAL TECHNIQUE

Piles of fluffy meringue, or pillows of soft cream – neither could be achieved without whisking. This miraculous technique enables you to turn liquid into voluptuous peaks. And do you know what the best thing is? It is incredibly simple to do. All it really requires is a bit of swift movement.

Whisking involves nothing more than moving a whisk very fast until a liquid changes mass. The change is measured in stages but the most popular in baking terms

are soft peak/soft whipped and stiff peak/stiff whipped. Peak tends to refer to meringue, while whipped is usually for cream.

Although the technique is simple, knowing what each stage looks like is vital so you know when to stop. Both meringue and cream can be over whisked and return back to their liquid stage. Unfortunately each machine is different so it is impossible to give set whisking times for each stage.

## SOFT PEAK

Smooth mounds for relaxed mixing

### 1. FROTHY

We are whipping egg whites here to make a meringue, so begin with getting the egg whites nice and frothy. This is showing that a nice amount of air is being introduced to the mix.

### 2. SOFT RIVULETS

Once the frothy stage has been reached, the mixture starts to come together. As you move the whisk through the mixture, it will start to loosely keep the shape of how you are moving.

### 3. SOFT PEAK

To test the soft peak stage, lift the whisk upright. You are looking for peaks where the tips fold over, quite literally soft peaks. If they seem too liquid, just keep on whisking.



## STIFF PEAK

Keep whisking for proud peaks

Once you are at the soft peak stage, all you need to do is keep whisking to get to the stiff peak stage. The more you whisk, you will notice the mixture thicken up, and the trails of your whisking motion will be more noticeable. Keep stopping and lifting the whisk up. Once the peaks stand upright, you're there! And in the case of meringues, you know they are ready when you can tip the bowl upside down and not lose any of it to gravity.





# HOW TO TEST CAKES ARE READY

**MAKE SURE YOUR CAKES ARE COOKED TO PERFECTION**

Even though all recipes come with the amount of time needed in the oven, these are only guidelines. Ovens vary in how well they hold their temperature, so it helps to have some visual guides to rely on. Some ovens will have hot spots and often burn things in specific places.

You can tell when pastry is cooked by its colour. Rich and golden sides usually mean a cooked bottom. Bread is a sound test. Simply, turn the bread and tap the bottom – if it sounds hollow, it is cooked.

Cakes are different. Sometimes a cake can look beautifully cooked on top, but when you cut into it, you

discover a pool of unpleasant, uncooked mixture. If you are cooking a cake in a pan, if it starts coming away from the sides, it's almost definitely done. However, even this isn't foolproof, but there is no need to worry. There are a couple of other tests you can do to ensure cooked perfection and both are really easy (and cheap) to do. Often cakes that contain fruit, like our Dorset apple cake, banana bread and strawberries and cream cupcakes, will fool you into thinking they are cooked way before they are. Just beware that the juices in the fruit will slow down the cooking process and sometimes even darken the outside.



## TEST WITH A SKEWER

This is the easiest test to perform. Just pick up a skewer, or you can use a knife if you haven't got a skewer, and push it into the thickest part of the cake. If you pull it out and there is mixture stuck to it, the cake needs more cooking. Simply pop it back in the oven carefully for a few minutes before testing again. If the skewer came out clean then this shows that the cake is cooked.

**SPRING TEST** If you don't fancy stabbing your cake with a skewer, do the spring test. Bring the cake out of the oven and gently push down on the surface with a finger. If the indent remains when the finger is pulled away, the cake isn't cooked. After a few more minutes cooking time, press down lightly on the surface once more. This time if it springs back up, as if it was never pressed down then this means the cake is cooked.





# MAKE PERFECT ICING

## LITERALLY THE ICING ON THE CAKE

Icing is a truly wondrous thing. It can turn a humble sponge into an object of beauty and with the huge choice of ready-made decorations widely available, you don't have to be an icing guru to create a professional-looking cake.

There are many different types of icings, some are really simple such as the glaze shown below, while others involve digital thermometers, sugar syrup and precise timings. We won't worry about these here. Instead we will look at three types that will set you up for whatever cake you make.

The simple glaze, below, is the easiest to start with and doesn't even require measurements. It will eventually set

to a soft consistency and is great for adorning cupcakes or being drizzled over loaf cakes.

Buttercream, or butter icing (opposite) is the most versatile of icings. It can be spread, piped and coloured to within an inch of its life, plus you can add extra ingredients such as cocoa, coconut or chopped fruit for delicious results. It holds its shape extremely well and will keep for a good few days with no damage being done to the cake.

Ganache is a rich icing made with chocolate, butter and cream. It sounds incredibly fancy but is so delicious (and ridiculously easy to make) that we had to include it. Use it to top cupcakes or spread over a sponge for a glossy, luxuriously decadent finish.



### SIMPLE GLAZE

You just need icing sugar and liquid

#### 1. ADD THE INGREDIENTS

Put the icing sugar into a bowl and add water. Using a small whisk, start to work the mixture around the bowl, stirring faster to get rid of any remaining lumps.

#### 2. CHECK THE CONSISTENCY

If you are going to ice cupcakes, you need a thick consistency. Aim for something like a paste. If you want to drizzle the icing over something like a loaf cake, go thinner.

#### 3. EXTRA FLAVOUR

Instead of using water, you can add fruit juice or mashed up fruit. Mix the liquid with the icing as before and then use as needed. You might also like to try adding jam to the icing.



# BUTTERCREAM ICING

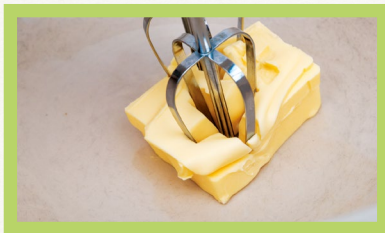
THIS SHOULD BE YOUR GO-TO ICING SOLUTION

**B**uttercream, or butter icing, is a smooth, sweet and decorative icing. It only has two ingredients, butter and icing sugar but can be used to top cupcakes, fill sandwich cakes, or completely cover a cake. You can add flavourings and colourings and spread it or pipe it on.

The process is incredibly simple. The butter gets mixed with the icing sugar until it is nice and fluffy. It can be mixed by hand or use an electric mixer for really soft (and

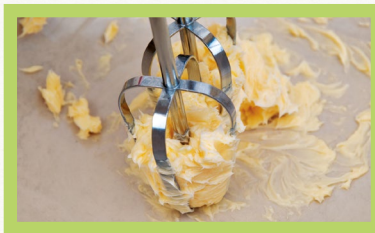
fast) results. If it is a hot day, you might find that you need to put the icing in the fridge for a few minutes before using, especially if you are using an icing bag. This way it will be nice and firm.

You can add other ingredients to the icing to flavour it, such as cocoa powder or melted chocolate for chocolate icing, pieces of chopped fruit or even jam. And don't forget to experiment with colours!



## 1. CAKE CASES

The key to this icing is using soft butter. If your butter is a little hard, give it a quick blast in the microwave for a few seconds. But be careful to not let it melt!



## 2. QUICK BEAT

Place your butter in your bowl and with a hand or stand mixer, beat for 30 seconds. This makes it nice and smooth. If you haven't got an electric mixer, use a spoon and do it by hand.



## 3. SIFT THE SUGAR

Measure out your icing sugar and then sift it into your bowl. At the lowest speed, start to mix the sugar in with the soft butter. If you go too fast you'll create a powdery cloud!



## 4. BLEND

The icing sugar will puff up for a while but eventually it will calm down and start to mix in. Things will look clumpy but this will soon sort itself out.

## 5. PALE AND FLUFFY

Beat for a minute or so and the icing will transform from yellow clumps to smooth, fluffy pale clouds. You can't over-beat this, the longer you beat the fluffier it will become.



## ADDING COLOUR

You want your butter icing to have a lovely fluffy texture, which means you don't want to add loads of liquid otherwise it will be too runny. If you want to colour the icing, choose a gel colouring. You will only need a very small amount, even for strong colours, and you won't compromise the texture of the icing.





# CHOCOLATE GANACHE

## A CHOCOHOLIC'S DREAM COME TRUE

Imagine the scene. You bring out a chocolate cake covered in shiny and resplendent icing. Your guests quieten down in respect. "What is that?" someone asks. "Oh, it's just a chocolate cake with a ganache topping", you reply nonchalantly.

Ganache is one of those things that sounds incredibly fancy but is really very simple. It just involves heating some cream, melting some chocolate and mixing the two.

The ganache we are showing here is the glossy topping that is great for sponge cakes or topping a cupcake. It is best made with dark chocolate (at least 70 per cent cocoa works best) but if you find it too bitter, add some sugar to the cream.

If you want to turn this into a frosting, wait until the ganache is cool and thickened and then whip it up until it becomes light and fluffy.



### 1. THE CHOCOLATE

Break the chocolate up into small pieces and place into a bowl. If you find it difficult to break by hand, use a knife to chop it. You want the pieces to be small.



### 2. THE CREAM

Place the double/heavy cream into a saucepan and heat until it just comes to the boil. As soon as it reaches boiling point, remove from the heat and pour over the chocolate.



### 3. GENTLY STIR

Move the bowl until the cream gently swirls over the chocolate. Don't move it too much otherwise you will lose all of the heat and your chocolate won't melt at all.

### 4. MIX THE CHOCOLATE

When the chocolate has melted, whisk it up. The ganache needs to be smooth and glossy. Don't worry if you go through a stringy stage, just keep whisking and it'll come together.



### 5. POUR AND BASK IN THE GANACHE GLORY

Once the ganache is shiny and smooth, pour it over the cake. If you want it to be slightly thicker, let it cool for a little while before using.



# USING AN ICING BAG

## YOU CAN'T MAKE SWIRLS WITHOUT IT

The thought of using an icing bag might bring you out in cold sweats, but if you set it up correctly, the bag will do all of the work for you. You can buy plastic contraptions with a plunger fitted on the top, which you then push down like a syringe. We would advise you to stay away from these. Unless your icing mixture is the perfect consistency, it can be very difficult pushing the icing down and making a pleasing icing pattern.

The easiest way to ice is to use an icing bag, either a permanent or a disposable one. The process of filling and moving is the same for both, but with a disposable one you will have to snip the end off for the icing tip to push through. A permanent icing bag uses a coupler to attach the icing tip to the bag. Push one end of the coupler through the end of the bag, push the tip through and then screw the other part of the coupler over the tip.



### 1. PREP THE BAG

We are using a disposable bag, so the first step is to snip the end off. Hold the tip up to the end to get an idea of where to cut. Simply cut and push the tip through. It should sit pretty tightly.



### 2. FILL THE BAG

Fold the top of the bag down a few times to make a cone shape. You can either hold the cone in one hand and spoon the icing in with the other, or rest the bag in a glass and fill.



### 3. SQUASH DOWN

At the moment there is a lot of air in the bag, which needs to be removed. Use the spoon to push the icing as far down the bag as you can and then close it up and squeeze down.



### 4. SQUEEZE

With the icing compressed down to the bottom, twist the bag so there is no air at the top and the icing bag is nice and firm. This will make it much easier to use.



### 5. ICING TIME

Keep one hand around the top of the bag and use the other to guide the icing tip if needed. Gently squeeze the top of the bag to push the icing down and move it to make a pattern.







# HOW TO KNEAD BREAD

## ONE OF THE MOST SATISFYING THINGS IN THE WORLD

There is a reason why some supermarkets will use the smell of freshly baked bread as a customer trap, and that is simply because we find it irresistible. Even if you don't eat very much bread, it is difficult not to get deep pleasure from the smell of a loaf just out of the oven, or the sight of butter melting into a chunk of warm and delicious bread. It's like some kind of baking drug!

Now, we wouldn't get you excited with the thought of making bread if the actual task itself was the preserve of skilled bakers. It really is easy; if you can make a fist and

push your arm forward, you can make bread. In fact, if you have a stand mixer with a dough hook, you don't even need to do that. But you will need time. You're looking at a minimum of 1.5 hours for proving, so factor this in and look forward to tasty home-made bread.

Most recipes will use the mix, knead, rise, knead and bake technique, which we have outlined here. Occasionally you will be asked to let the bread rise for a second time. Don't worry if this is the case – all the techniques you need are right here.



**"Make a fist and push your arm forward – simple!"**

### LETTING BREAD RISE

Once yeast has been mixed with flour, you need to let it come to life and do its thing. This is letting the bread rise, or sometimes it's called the proving time. Just place your prepared dough into a bowl, cover with a damp cloth, plastic wrap or shower cap (trust us!) and put in a warm place. After an hour or so it should have doubled in size.







## 1. MAKE THE MIXTURE

Most recipes start by mixing flour, yeast and warm liquid. You might not need all of the liquid – keep adding it until the mixture has come together but is still a little bit sticky.



## 2. FLOUR YOUR SURFACE

Scatter plain/all-purpose flour across the work surface. Tip the bread mixture into the middle. The flour stops it sticking, so a slightly sticky mixture prevents any dryness.



## 3. THE FIRST KNEAD

With one hand pushing on the back edge of the bread, use the ball of your other hand to push out from the middle. This is the first part of the kneading process.



## 4. THE SECOND KNEAD

Bring the dough back together and push out from the middle in a different angle. Repeat the process, moving the dough around so every part gets this treatment.



## 5. REPEAT UNTIL SMOOTH

The process takes about 10 minutes. The dough transforms from stringy to smooth and elastic. If you used a mixer and dough hook, do it for around 5 minutes at a low setting.



## 6. MAKE A BALL

Place both hands on the top in the middle, smooth out to the bottom, and tuck under to make a ball. Place in your bowl, pop a damp towel over it and leave to rise.





# THE RULES FOR PASTRY

**YOU HAVE NOTHING TO FEAR BUT FEAR ITSELF!**

**P**astry can be fiddly and time-consuming, but we want to make one thing clear, it can be made by any baker at any level! You might have to keep going back to the recipe; you might have to patch up the odd bit here and there, but you can do it. Being able to make pastry from scratch is a satisfying task.

Just imagine a delicious apple pie, hot, steaming and covered with cream. Now imagine that it was your hands that made the filling and your hands that made the delicious golden pastry. We promise, it feels very good.

Before we move on to showing how to make two types of pastry that will see you through hundreds of recipes, we will start with some rules.

Usually rules suck the fun out of everything, but we understand that pastry can seem like an unattainable goal, and so by explaining what to avoid, you'll be armed with knowledge and confidence to tackle it once and for all – a know-your-enemy kind of thing.

But we also understand that you need to choose your battles, so if you have a recipe with a tricky filling or you are running short of time, get to the shops and buy ready-made pastry. It is one of the best inventions of the modern world, and you should never feel ashamed of buying it. Just make sure that you select one with lots of butter. Baking isn't really the arena to start counting calories, and pastry isn't somewhere to worry about fat content.



## TRIM THE EXCESS

You should always have excess pastry when you line a pie, flan or tart tin, and you can trim the excess away before you put it in the oven. If you are worried the pastry will shrink either, leave the trimming until it has cooked while it is still warm. Or line your tin, then pop it in the fridge for 30 minutes. Once it is chilled trim the excess before you put it in the oven.





### MAKE YOUR PASTRY PERFECT

Keep these pointers in mind for flawless pastry

- **Stick to unsalted butter** Not only does this mean you can control how much salt you add, but salted butter can occasionally make the pastry greasy.
- **Use lard or suet** Adding lard, suet or white vegetable fat/shortening to your butter will make your pastry a lot lighter. Start by using just butter, then as you get more confident, start reducing the amount of butter you use but make up the difference with your white fat.
- **Keep it cool** Pastry needs to be as cool as possible. Butter needs to be diced for pastry recipes so if your hands are hot or it's a hot day, dice it and then return to the fridge for a while.
- **Use cold fillings** Keeping with the cold theme, use cold fillings for best results.
- **Add ice** Pastry is combined with water, so pop a couple of ice cubes in the glass to keep things nice and cool.
- **Be careful with liquid** Flour is a temperamental beast, absorbing liquid at different rates, so never tip in the liquid in one go. Add it a bit at a time so you don't end up with a sticky mess.
- **Don't mix for too long** Flour contains gluten, which is fundamental in bread making but not so welcome in pastry making. If you spend ages mixing the flour in with the butter, you risk activating the gluten and ending up with tougher pastry.
- **Use a food processor** The majority of pastry recipes call for the butter and flour to be rubbed together in your fingertips until a breadcrumb texture is created. If you find this a bit difficult, or you haven't got the patience, you can use a food processor. It will do it in seconds.
- **Wrap it and chill it** After mixing the pastry ingredients together, it needs to chill before rolling out. When you do this, wrap the pastry tightly in plastic wrap. This will stop it drying out.
- **Use only a dusting of flour** Use the smallest amount of flour you can for rolling out. Too much and you will just make a very dry and brittle dough.
- **Use light strokes** When rolling, make sure you keep the pastry moving and use light strokes. Flattening the pastry by brute force will just make it tough and increase the chance of it sticking.
- **Make a hole** Always create a hole in a pie top. This lets the steam escape and means you don't end up with a soggy crust.





# HOW TO MAKE SHORTCRUST PASTRY

## A GREAT ALL-ROUNDER FOR PIES AND TARTS

**S**hortcrust pastry gets its name from having a 'short' texture – this is one that is crumbly and melts in your mouth. The ingredients are very simple: plain/all-purpose flour and fat (butter or a half-and-half mixture of butter and white vegetable fat/shortening), plus cold water to bring everything together.

Additions can be made to the pastry depending on how it is to be used. For a richer result, the amount of fat is

increased or an egg yolk is added. For sweet recipes, sugar is introduced.

It's important to remember that shortcrust pastry abides by the cold rule and you need to factor in a couple of trips to the fridge. This gives the pastry chance to rest and ensures the butter doesn't melt and give a greasy result. For a 23cm/9inch pie, use 200g/7oz flour to 100g/3½oz fat. Double for a double-crust pie.



**"You need to factor in a couple of trips to the fridge to give the pastry chance to rest"**



### 1. MIX FAT WITH FLOUR

Get a nice large bowl and place your flour in there. Cut up the butter into small cubes and lightly toss them in flour. If it is a hot day, put in the fridge for a few minutes.



### 2. CUT THROUGH

Use a rounded knife, cut through the mixture so the butter becomes nice and small and starts to become incorporated into the flour. It will take a minute or so to do.



### 3. MAKING BREADCRUMBS

This is probably the most important part of making the pastry. Use both hands to pick up a small amount of the mixture and hold between your thumb and fingertips.





## 4. THE FIRST PASS

Begin to rub the fat into the flour. It does take a while for it to work. It will start off looking a mess, with big clumps of fat but these gradually become smaller and smaller.



## 5. GETTING THERE

This is after a few minutes of rubbing. Notice how the large lumps have been transformed into smaller ones and how the flour has become a golden colour.



## 6. ALL DONE

After about 8 minutes of rubbing the fat into the flour we can call it a day. All of the crumbs are nice and fine, with an even golden colour. Time to ruin all that!



## 7. ADD WATER

Water will turn the crumbs into dough. Add it a spoonful at a time, using a round-blade knife to work it in. The breadcrumbs will start to adhere together and form clumps.



## 8. A LITTLE MORE

This is after 3 tbsp of water. You can see how the dough is starting to take shape and bind together. Keep stirring to take it to the final level. It's better to stir than add too much water.



## 9. STOP NOW

After continuing to stir the mixture with the knife, the dough eventually started to form a ball. If you are using a food processor to make pastry, stop when it looks like this.



## 10. BRING TOGETHER

Use your hands to gather the pastry together and make a ball. You should be able to move it around the bowl and for it to collect all the bits of pastry without sticking.



## 11. WRAP AND CHILL

Protect the pastry from drying out by wrapping it in some plastic wrap and then putting it in the fridge for at least 20 minutes. Plastic wrap helps keep it moist – don't use parchment.



## 12. READY TO ROLL

Once the pastry has chilled, gently pat it into a flattened oval and then start to roll out into the shape you require. Use the least amount of flour you can.





# MAKING ROUGH PUFF PASTRY

HAVE A GO AT THIS SIMPLE VERSION OF PUFF PASTRY

It's hard to resist puff pastry, with its layers of golden, crisp, delicate, tastiness. It is incredibly easy to resist the faff of making it, though. The process involves rolling and turning and chilling and more rolling and turning... you get the picture.

Rough puff, on the other hand, gives you very similar results only without quite so many steps. There are still a fair few to get through, but in all honesty the worst thing is waiting around for the dough to chill each time. And if you have more patience than us, then this won't bother you.

You don't have to worry about making pastry breadcrumbs with this recipe. The idea is to keep little pockets of butter throughout the pastry. Once it hits the heat, these cause the pastry to puff up and deliver those desired flaky layers.

This pastry is brilliant for savoury fillings but also try it with apple pie. Absolutely delicious.

**"Pockets of butter cause the pastry to puff up in layers"**



## 1. COVER THE FAT

Place your flour, salt and cubes of cold butter into a bowl. Use a rounded knife to gently move it all about to cover the fat with flour.



## 2. BIND TOGETHER

Add lemon juice to cold water and stir in a tablespoon at a time. Do this gradually as you don't want to add too much liquid.



## 3. LUMPS ARE GOOD

The aim is a mixture that is lumpy and soft but not sticky. All those lumps of butter are going to make the pastry nice and puffy.





## 4. FLOUR EVERYTHING

Spread some flour on your surface and also on your hands. Gently tip the mixture out and into the middle of your floured surface.



## 5. BRICK SHAPE

Making sure your hands are nice and floured, gently pat the mixture to make a brick shape. Tap the top and bottom and then each side.



## 6. ROLL OUT

Grab your rolling pin and flour it well. Roll the pastry out and away from you, ensuring the rolling pin has enough flour to stop it sticking.



## 7. MEASURE IT

The aim is to roll out into a rectangle, roughly 45x15cm (17x5in). You can either measure as you go, or create a template.



## 8. FIRST FOLD

Imagine that the dough is split into thirds. Lift up the bottom third of the pastry and gently fold it to cover the centre third.



## 9. SECOND FOLD

Bring the top third down to cover the middle and bottom layers. Use the rolling pin to seal the edges. Cover in plastic wrap and chill for 15 minutes.



## 10. DO A TURN

Unwrap the chilled dough and place the folded edge on the left-hand side and roll out as before. Fold up into the thirds and chill for 15 minutes.



## 11. KEEP TURNING

Repeat this process again, rolling with the smooth side on the left. Repeat so the dough has been rolled out a total of four times. Chill before using.



## MEASURE AND THEN ROLL

If a recipe asks you to roll something out to set dimensions, measure it out on some greaseproof paper or baking parchment and then turn it over. Now roll directly onto the paper with your trusty guides in place.





# ROLLING OUT TECHNIQUES

**MAKE SURE YOUR PASTRY FITS NICE AND SNUG**

**W**hile we won't try to pretend that there is some great secret to rolling out pastry, there are a couple of very handy tips that will ensure you get the pastry in your tin in one piece (or pretty close).

Having a floured surface is vital for stopping the pastry sticking, as is adding a touch of flour to the rolling pin. If you are using very rich pastry and are worried about transferring it, use a loose-bottom tin. Remove said loose bottom and roll the pastry out directly on top of it, extending as far as is

needed in order to cover the sides. Fold the sides over and put the bottom back in place. Now lift the folded edges up.

Another good tip for rich pastry, or for any pastry if you are worried about handling it too much, is to roll it out between two sheets of plastic wrap – this is a good trick if it is a hot day.

This helps keep it nice and cool, as well as avoiding any sticking. A good thickness to aim for is approximately 2mm, unless your particular recipe calls for something specific.

## ROLLING OUT IN A CIRCLE

The shape you will use the most

### 1. A GOOD STARTING SHAPE

Before you chill your dough, pat it out into a flat circular shape. This makes it easier to get started. When ready, place in the middle of a floured board.

### 2. ROLL FROM THE MIDDLE

Place your rolling pin in the middle of the pastry and then roll it away from you. Turn the pastry and then repeat this process.

### 3. CONTINUE UNTIL READY

Keep turning the pastry and rolling out until you get the thickness you want. Flour the rolling pin as needed, but don't add too much.







## ROLLING A RECTANGLE

The shape you will use the most

### 1. MAKE THE SHAPE

With your chilled pastry on your prepared surface, use your rolling pin to gently press down and make a rough brick shape.

### 2. GET THE WIDTH

The key here is to move your rolling pin away from you in order to get the desired width, turning the pastry as needed.

### 3. NOW FOR LENGTH

Turn the pastry and roll out from the centre to start making the desired length. Turn again and roll out the other half.

## LINE A PIE TIN

Follow these simple steps once you have rolled your pastry out

### 1. USE THE ROLLING PIN

Fold the pastry over the rolling pin and hold it in place with your fingers.

### 2. CARRY IT

Using the rolling pin to hold the weight of the pastry pick it up and carry it over to the tin.

### 3. LAY IT DOWN

Now carefully unravel the pastry over the dish and press down gently with your fingers, making sure to avoid causing any breaks in the pastry. If the pastry does crack simply patch it up with extra pastry.

### STOP IT FROM STICKING

Ensure that your worktop and rolling pin have been lightly dusted with flour in order to stop the pastry from sticking to either.







# GOLDEN RULES OF BAKING

## IF THINGS GO WONKY, MAKE THESE YOUR MANTRAS

If truth be told, we were dubious about whether to include these rules. There is the fear that including a whole list of things that can go wrong then instils the notion that it's difficult to make things go right!

Then we started to think about when we've experienced things go wrong, and often it was because the recipe we followed didn't mention that X had to be done otherwise Y

would happen. And if you don't understand why something has to be done, you miss it and something goes wrong. And sometimes getting into a bit of a kerfuffle is just part of the experience! We've included some guidelines to help you understand a few things. Once you understand the what and the why of baking you'll find yourself becoming more confident and able to experiment.



### GETTING STARTED

- **It's not an exact science** A great irony of baking is that it is often described as a science, yet there are so many factors that make it impossible for it to be a precise science. Ovens can vary wildly, different equipment will work at different speeds, ingredients such as flour will behave differently for each batch... the list goes on. Instead of obsessing over these things, just know that they exist and if your cakes aren't ready by the time listed in the recipe, don't panic. Just add a few minutes on!

- **Read the recipe first** Even supposed advanced recipes aren't actually difficult, they are just fiddly. Get into the habit of reading a recipe through before you start it. In the majority of cases of something not working, it's usually because a step was missed.

- **Keep ingredients at room temperature** Unless otherwise stated, have all ingredients at room temperature. If you add a cold ingredient to a mixture, you run the risk of it separating.

- **Add some foil** If the top of your bake is browning quicker than the middle is cooking, cover it lightly with aluminium foil.



### CAKES

- **Keep the door closed** Keep the oven door closed for the minimum cooking time. If you open it too soon, the mixture will sink. Also, each time you open and close the door keep it gentle. If you slam it you will push too much cold air in.

- **Ensure it's cooked** In a similar vein, always ensure your cakes are cooked before removing them. As they cook and rise, you need a stable sponge structure, otherwise they will sink when taken out of the oven. Some cakes might sink once taken out – it will flag this up in the recipe if it's the case.

- **Soften the butter** Use softened butter when creaming butter and sugar together. If the butter is cold, you will have small flecks in the mixture, however hard you beat it.

- **Avoid curdling** Adding liquid to a cake mixture always runs the risk of it curdling. This usually happens when the eggs are added. It can be avoided by adding the egg slowly and beating well after each addition. If it's really bad, just add a spoonful of what flour needs to be used.

- **Bake in the centre** Bake cakes in the centre of the oven for an even rise.





## BISCUITS & TRAYBAKES

- **Keep it spaced** When making cookies, always use more trays than you think you need and leave more space between each cookie. They always spread, and if too close together, you'll just end up with a cookie sheet (although, honestly, we're not convinced this is necessarily a bad thing!).
- **Chill it** If you are cutting shapes out of your biscuit dough, chill them in the fridge for 15 minutes before baking as this will stop them losing their shape – this is particularly important if the mix uses egg.
- **Dip your cutter** Dip your cookie cutter in a bit of flour to ensure it doesn't get stuck to the mixture.



## DESSERTS

- **Roll it thinly** Unless otherwise stated, roll pastry out to a thickness of 2mm. This will ensure a beautifully cooked pastry.
- **Use an egg wash** If you are making a pie with a liquid filling, brush the pastry with egg wash. This will give protection and avoid soggy results.
- **Crimp it** When making a pie with a pastry top and bottom, ensure you push the edges together. If you leave any gaps, the filling will make a bid for freedom.

## BREAD

- **Flour varies** Different batches of flour have different properties, so the rate of liquid absorption will change. Add liquid in small batches and stop once the mixture comes together.
- **Adapt to the mix** If your dough is far too sticky, add some more flour. If it is too dry, just add a bit more liquid.
- **Activate the gluten** You need to knead the bread until it feels smooth and elastic. If you're using your hands, you're looking at a 10-minute workout. By kneading the dough you are activating the gluten in the flour and this is what helps make bread rise and be tasty.
- **Tap it** You can tell if bread is done by tapping its bottom. If it sounds hollow, then it's done.
- **Eat it warm** The most important rule with bread is to eat some with butter when it's warm. You made it so you enjoy it!









# CAKES

## THE SUPERSTARS OF THE BAKING WORLD

Cakes hold a special place in the psyche due to the fact that they're inextricably linked with celebrations. Be it a birthday, holiday, wedding or 'just because', it's difficult to imagine a significant event without a cake to indulge in.

Cakes outside of celebrations are no longer associated with visiting your grandparents. Somehow, cupcakes have been transformed from a snack at kids' parties into the chicest of treats championed by fashion darlings and the painfully cool.

Cakes and cupcakes don't all have to be as complicated as those you may see in the shops. Most cakes begin with simple ingredients and simple mixing. A basic vanilla cupcake has very few ingredients and can be whipped up in under half an hour; it's the combinations of flavours that make things interesting.

We'll admit that we found it difficult to decide on the recipes for this chapter. There are so many cakes and cupcakes that picking a few seemed impossible. But it had to be done, and we decided to focus on which recipes will cover the techniques you might need in the future. We've also included classic British cakes such as the Victoria sponge, Dorset apple cake, carrot cake and more.

You will also learn how to add fresh fruit to cake batter, how to make muffins, how to sandwich cakes together, and for when you are feeling slightly more confident, how to ice an entire cake for a celebration.

So forget the diet just for today and enjoy treating yourself to a homemade cake. You will be able to taste the difference, and you won't regret it!

- 40** Victoria Sponge
- 42** Classic Fruit Cake
- 44** Lemon Drizzle Loaf
- 46** Dorset Apple Cake
- 48** Coffee and Walnut Cake
- 50** Carrot Cake
- 52** Celebration Cake
- 54** Marble Cake
- 56** Banana Bread
- 58** Battenberg
- 60** Jaffa Cakes
- 62** Vanilla Cupcakes
- 64** Flavoursome Cupcakes
- 66** Chocolate Cupcakes
- 68** Strawberries & Cream Cupcakes
- 70** Cupcakes with a Twist
- 72** Red Velvet Cupcakes
- 74** Carrot Cupcakes
- 76** Coconut Cupcakes
- 78** Spiced Ginger Cupcakes
- 80** Chocolate & Stout Cupcakes
- 82** Honeycomb Cupcakes
- 84** Blueberry Muffins
- 86** Moreish Muffins









# VICTORIA SPONGE

MAKE THIS BRITISH CLASSIC A TRUE SHOWSTOPPER



Prep time: 15 mins Baking time: 20 mins



Servings: 8

## INGREDIENTS:

### For the sponge

- 175g/6oz self-raising flour
- 175g/6oz butter, softened
- 175g/6oz caster sugar
- 3 eggs, beaten
- 1 tsp baking powder
- 1 tsp vanilla extract

### For the filling

- 300ml of double cream
- 30g/1oz icing sugar
- 3 tbsp of strawberry jam
- A punnet of fresh strawberries

## METHOD:

Preheat the oven to 180°C/350°F/Gas mark 4. Grease two 20cm (8in) round cake tins by rubbing them with butter then dust them with flour.

Sieve the flour and baking powder into a large bowl. Add the butter, eggs, sugar, vanilla extract and milk. Using an electric whisk on full power, mix all the ingredients together for 2 minutes. Then stop to scoop all of the mixture from around the bowl back into the centre and mix on full power for a further 2 minutes, until pale and smooth.

Place half the mixture in each of the tins and smooth out. Place on the middle shelf of the oven for approximately 20 minutes or until golden.

### Test it's done

To test if your cake is ready, place a clean skewer in the middle of the cake. If it comes out clean it's ready; if it comes out with mixture on, place it back in the oven for 2 minutes and repeat the testing process.

Allow the cakes to cool in the tins for 5 minutes. To remove the cakes from the tins, slide a clean knife around the edge and place the cakes upside down on a wire rack to cool.

### Add a final flourish

Pour the cream into a bowl and whisk. Once it begins to thicken slowly add the icing sugar. Don't over whip it, but ensure it is thick enough to hold itself on the top of your cake. Spread half over the top of your base cake then spoon the jam on top followed by fresh strawberries cut in half. Place the second cake on top followed by the rest of the cream. Now arrange some whole strawberries to finish.



## STICK WITH TRADITION

The classic way to make a Victoria sponge is to fill it with buttercream and jam then dust the top with a generous helping of icing sugar, so if you would like to keep it simple just whip up a basic buttercream. Beat 85g/3oz of butter and 175g/6oz of icing sugar together with a squeeze of lemon juice then spread over the bottom cake followed by jam and second cake.







# CLASSIC FRUIT CAKE

**A RICH AND FLAVOURFUL CAKE THAT IS  
PERFECT WITH A CUP OF TEA**



Prep time: **35 mins** Baking time: **1 hour 15 mins**



Servings: **8**

## INGREDIENTS:

### For the cake

- 175g/6oz unsalted butter
- 450g/15oz mixed dried fruit
- Zest and juice of one orange
- 175g/6oz light muscovado sugar
- 200ml/7fl oz dark beer or stout (or use strong tea)
- 1 tsp bicarbonate of soda
- 3 eggs, beaten
- 300g/10½oz plain flour
- 2 tsp mixed spice

### For the topping

- 2 tsp demerara sugar

## METHOD:

Preheat the oven to 150°C/300°F/Gas mark 2. Butter and line a 20cm (8in) deep tin.

In a large saucepan, melt the butter, fruit, orange zest and juice, sugar and beer over a medium heat. Slowly bring to the boil, and stir to make sure the butter is all melted.

Once it comes to a boil, let it simmer for 15 minutes. This makes the fruit nice and plump and also makes the mixture thicker and richer. Take off the heat and allow to cool for about 10 minutes. Next, stir in the bicarbonate of soda. The mixture will then froth and bubble.

### Add the rest

Stir in the eggs and then add the flour and mixed spice. Keep stirring until everything is completely combined. It will be quite a moist mixture.

Tip it out into the prepared tin and smooth the top. Sprinkle the demerara sugar evenly over the top and then bake in the centre of the oven for between 1 hour and 15 minutes and 1 hour and 30 minutes, or until it passes the skewer test.

Once cooked, let the cake cool in the tin for 10 minutes and then remove it from the tin and place on a cooling rack to cool completely.



## ZESTING AND JUICING

If you can, zest over the pan that your ingredients are in. As you zest the fruit's essential oils are released so make sure you capture them. In a rustic cake such as this, we'd suggest you squeeze the fruit directly over the pot as well. That way you might get some pulp and even more flavour.





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# LEMON DRIZZLE LOAF

A SWEET, MOIST SPONGE WITH A CITRUS TANG



Prep time: 10 mins Baking time: 45 mins



Servings: 10

## INGREDIENTS:

### For the cake

- 100g/3½oz butter
- 150g/5oz soft brown sugar
- Zest of 2 lemons, finely grated
- 2 eggs, beaten
- 175g/6oz self-raising flour

### For the drizzle

- Juice of 2 lemons
- 50g/1¾oz icing sugar

## METHOD:

Preheat your oven to 180°C/350°F/Gas mark 4. Using baking parchment or greaseproof paper, baseline a 1lb loaf tin, leaving a slight overhang at each end of the tin.

Cream the softened butter and sugar together until pale and smooth using a wooden spoon. Beat in the lemon zest and eggs (add a tablespoon of flour, if the mixture begins to curdle). Then fold in the sifted flour with a metal spoon.

Slowly spoon the mixture into the prepared tin and gently level the surface with the back of a spoon.

## Bake and drizzle

Bake in the preheated oven for 45 minutes until well risen and golden. Leave in the tin then using a cocktail stick, prick the top of the cake about 20 times – the more you prick it the more moist it will be.

To make the lemon drizzle, mix the strained juice from the two lemons with the icing sugar and pour over the top of your sponge. The juice will soak into the cake and leave a crusty, sugary topping.

Remove the cake from the tin using the greaseproof paper ends and place on a wire cooling rack.



## MAKE IT EXTRA MOIST

If you want a super moist tangy cake, once it is completely cool. Mix the juice of another lemon with 50g/1¾oz icing sugar to make a thicker drizzle than before. Then pour it over the top. It will further soak into the cake and also create a nice lemony iced finish on the top.









# DORSET APPLE CAKE

THIS CLASSIC CAKE CELEBRATES BRITISH PRODUCE



Prep time: 25 mins Baking time: 45 mins



Servings: 12

## INGREDIENTS:

### For the cake

- 225g/8oz butter, cubed
- 110g/4oz golden caster sugar
- 2 eggs, beaten
- 3 tsp baking powder
- 450g/16oz self-raising flour
- 1 tsp cinnamon
- 60ml/2fl oz milk
- 450g/16oz bramley apples, cored, peeled and grated

### For the topping

- 1 tsp cinnamon
- 4 tbsp demerara sugar

## METHOD:

Preheat the oven to 180°C/350°F/Gas mark 4. Grease and line a deep 20cm (8in) cake tin.

### Start rubbing

Put the butter, flour, baking powder, cinnamon and sugar into a bowl and begin rubbing it together with your fingers to create breadcrumbs. This might seem like an odd way to begin a cake mixture, but don't worry it will all come together soon.

Once the butter has been evenly rubbed into the dry mixture add the egg, milk and grated apple. Now mix with a wooden spoon until everything has been combined evenly. The mixture will remain quite thick and very lumpy due to the grated apple.

Now, pour the mixture into the tin and spread out with a spatula or the back of a spoon.

Mix the cinnamon with the demerara sugar and then sprinkle this over the top of the cake mixture.

### Cooking time

Bake for about 45 minutes, or until a skewer comes out clean. Once out of the oven, let it cool in the tin.

The sugar should have formed a pretty crust on the top of the cake, so there's no need to ice or add anything further.

Serve with a little clotted cream and a nice pot of tea!







# COFFEE AND WALNUT CAKE

**AN ALL-IN-ONE CAKE THAT CAN BE MADE WITH OR WITHOUT THE WALNUTS**



Prep time: 30 mins Baking time: 30 mins



Servings: 12

## INGREDIENTS:

### For the cake

- 175g/6oz unsalted butter
- 175g/6oz golden caster sugar
- 3 eggs, beaten
- 175g/6oz self-raising/cake flour
- 1½ tsp baking powder
- 3 tbsp espresso (this can be made with 1 tsp instant coffee and 3 tbsp boiling water or with 2 tbsp ground coffee plus boiling water)
- 75g/2½oz chopped walnuts
- 1 tsp vanilla extract

### For the coffee buttercream

- 250g/9oz unsalted butter
- 500g/18oz icing sugar
- 1 tsp vanilla extract
- 2-3 tbsp espresso

## LINING YOUR TINS

Grease the tin first then draw round the bottom of the tin with a pencil.

Cut just inside this line and place in the bottom of the tin. Then cut strips (if using a square tin) or a single strip (if using a round tin) and insert around the sides.

## METHOD:

Preheat the oven to 180°C/350°F/Gas mark 4. Grease and line two round or square 20cm (8in) sandwich cake tins with non-stick baking paper. Now make the coffee either in a plunger if using ground or in a small jug if using instant and leave for a couple of minutes to cool.

In a large bowl, beat the butter and sugar with an electric whisk until it looks light and fluffy.

In the bowl with the butter mix add the rest of the ingredients (apart from the walnuts) and beat with the electric whisk until everything has been combined. Now add the chopped walnuts and mix in lightly with a spatula or wooden spoon. The final mixture should be quite loose and a lovely light coffee colour.

Divide the mixture evenly between the tins and pop them both in the oven on the same shelf – don't be tempted to put them on different levels as it makes it too hard to regulate how they each cook. Bake for 30 minutes until they are well risen. If you insert a cocktail stick into the middle of the cake it should come out clean. If it doesn't then bake for another 3-5 minutes. Leave the cooked cakes in their tins for a few minutes then turn the cakes onto a wire rack and allow to cool completely.

### To make the buttercream

Whisk the butter in a large bowl for at least 2 minutes with an electric mixer. Then sieve the icing sugar in a little at a time mixing well after each addition. You may want to mix first using a wooden spoon or spatula to stop the icing sugar going everywhere! Whisk slowly, then once all the icing sugar is in add the vanilla extract and continue to whisk on a higher speed until the whole mixture is light and fluffy. Finally add the cooled coffee and mix in with the electric mixer.

Spread about a third of the mixture into the middle of the cooled cake and sandwich the two halves together. Then start to spread the rest of the buttercream over the top and the sides and smooth down. Decorate with the walnuts and a sprinkling of ground coffee if you have some.







# CARROT CAKE

**ADD SOME SPICE TO YOUR LIFE WITH THIS CLASSIC VEG-BASED BAKE**



Prep time: **30 mins** Baking time: **1 hour**



Servings: **12**

## INGREDIENTS:

### For the sponge

- 120g/4½ oz flour
- 240ml/8½ fl oz vegetable oil
- 190g/6¾ oz caster sugar
- 3 cups grated carrot
- 2 tsp cinnamon
- 1 small can pineapple chunks
- 3 eggs, beaten
- 1 tsp bicarbonate of soda
- 2 tsp baking powder
- A pinch of salt

### For the icing

- 1 tbsp butter
- 2 tbsp cream cheese
- 125g/4½ oz icing sugar
- 1 tsp vanilla essence

## METHOD:

Preheat the oven to 180°C/350°F/Gas mark 4. Grease a 20cm (8in) cake tin with butter and set aside.

Beat the sugar and eggs together in a bowl until well combined. Add in the oil and continue to beat until mixed in. Add the flour, cinnamon, bicarbonate of soda, baking powder and salt into the mixture.

### A healthy addition

Peel and grate the carrots. Then drain the pineapple and chop as finely as possible. If you have a food processor or blender you can use this instead to shred the carrot and crush the pineapple. Fold both ingredients into the batter until combined. Then pour it into the cake tin.

### The perfect bake

Bake for an hour. Test if the cake is baked by inserting a knife through the middle. If it comes out clean, it is ready! If the cake starts to look a bit too brown, cover it with tinfoil and lower the oven temperature to 160°C/320°F/Gas mark 3 until it is baked through.

Leave it to rest for 10 minutes before taking it out of the tin. Leave it to cool on a cooling rack for at least 30 minutes.

In the meantime, cream the margarine and cream cheese in a bowl. Slowly add in the icing sugar and vanilla essence and continue to mix until you have a thick, creamy frosting.

Using a small knife with a flat-edged blade carefully cut the cake in half lengthways. Spread a third of the frosting onto the bottom of the cake and then sandwich the two halves together.

Finally, ice the rest of the cake and decorate by creating a pattern using edible sugar carrots or walnuts on the top. If you don't have a sweet tooth, only ice the middle and top of the cake, and leave the sides bare.





### KEEP YOUR COOL

Before pouring the chocolate ganache icing over the buttercream coated cake, pop it into the freezer for ten minutes (or fridge for a bit longer). This stops the buttercream from melting when you pour the hot chocolate over the top. You will need to pour quickly to keep everything smooth as the cold cake underneath will cool the ganache icing very quickly.



# CELEBRATION CAKE

PERFECT FOR A SPECIAL OCCASION



Prep time: 35 mins Baking time: 45 mins



Servings: 16

## INGREDIENTS:

### For the cake

- 200g/7oz dark chocolate
- 250g/9oz unsalted butter
- 350g/12oz light brown sugar
- 5 eggs, beaten
- 1½ tsp vanilla extract
- 140g/5oz plain flour

### For the buttercream

- 250g/9oz unsalted butter
- 500g/18oz icing sugar
- 1 tsp vanilla extract
- 175g/6oz dark chocolate
- 125ml/4½ fl oz double cream

### For the chocolate ganache icing

- 500g/18oz dark chocolate
- 250g/9oz unsalted butter
- 125ml/4½ fl oz double cream

### To decorate

You can decorate your celebration cake with whatever you like! Fresh berries, more chocolate, sweets or candles to make your celebration extra special!

## METHOD:

Preheat your oven to 160°C/325°F/Gas mark 3 and grease and line two round 20cm (8in) sandwich tins.

### The cake mixture

Break your chocolate into pieces and melt in a bowl over a pan of boiling water. Allow to cool until you are ready to add it to the mixture, give it a stir now and again.

Beat the butter and sugar with an electric whisk until it is light in colour and fluffy in texture. Add a bit of the beaten egg and then whisk again with the mixer, adding a little of the egg at a time. Pour in the melted chocolate and continue to whisk. Now stir in the vanilla extract and then mix in the flour.

Evenly divide the mixture between the two tins and bake in the centre of your oven for 45 minutes. Take the cakes out of the oven and leave to cool for 10 minutes. The take the cakes out of the tins and place on a wire rack to cool completely.

### Make the buttercream

Beat the butter in a large bowl until it softens. Then sieve the icing sugar in a little at a time, mixing well after each addition. Add the vanilla extract and continue to whisk until the whole mixture is light and fluffy.

Break the chocolate into pieces and put them in a clean bowl. Bring the cream to the boil in a pan and as soon as it boils take it off the heat and pour it over the chocolate. Stir it until the chocolate is melted. Leave it to cool for around 15 minutes then mix it into the buttercream.

### Time to assemble

Spread about a third of the mixture onto the bottom cake then place the other on top. Spread the rest of the buttercream over the top and the sides, then smooth – any lumps will show through the ganache.

For the ganache, break the chocolate into pieces and cut the butter into small chunks and put them together into a bowl. Bring the cream to the boil, then take it off the heat and pour it over the chocolate and butter. Stir it until the chocolate and the butter is melted.

Make sure the cake is on a wire rack and pour the ganache over the cake with a ladle. It should cling to the cake and set smoothly.





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# MARBLE CAKE

GET THE BEST OF BOTH WORLDS WITH THIS  
VANILLA AND CHOCOLATE COUPLING



Prep time: 15 mins Baking time: 45 mins



Servings: 8

## INGREDIENTS:

- 225g/8oz unsalted butter, softened
- 225g/8oz caster sugar
- 4 eggs, beaten
- 225g/8oz self-raising flour
- 2 tbsp milk
- 1 tsp vanilla extract
- 2 tbsp cocoa powder

## METHOD:

Preheat your oven to 180°C/350°F/Gas mark 4. Butter and line a 20cm (8in) cake tin – round or square.

### Start mixing

Put the butter and sugar in a bowl and beat until it is light in colour and looks fluffy.

Add the beaten eggs a little at a time and beat thoroughly to mix. Then tip in the flour, milk and vanilla extract and beat for a few seconds. As ever, the aim is a smooth, creamy-looking cake mixture.

Divide the mixture between two bowls, adding the cocoa into one of them and stir in well.

### Make the marble

Now drop blobs of cake mixture, a spoonful at a time into the greased tin alternating between the chocolate mixture and the vanilla cake mix. Don't worry about being neat! The messier and more random the blobs are the better!

Grab a skewer or back of a spoon and start to swirl through the mixture to create the marble effect.

Place in the oven for at least 45 minutes, or until it is springy and a skewer comes out clean. Leave to cool on a wire rack.

## USE COLOUR AND FLAVOURS

Chocolate and vanilla is a classic combination but don't feel limited. Use different flavours in your marble cake, or just play with adding food colour to each half and swirling away.









# BANANA BREAD

## A DELICIOUSLY SWEET DESSERT LOAF



Prep time: 20 mins Baking time: 1 hour



Servings: 16

### INGREDIENTS:

- 175g/6oz self-raising flour
- 175g/6oz butter or margarine
- 175g/6oz caster sugar
- 3 eggs, beaten
- 3 ripe bananas
- 1 tsp vanilla extract

### METHOD:

Preheat your oven to 170°C/340°F/Gas mark 4, then butter and flour a loaf tin to ensure the cake doesn't stick.

#### Making the mixture

This banana bread recipe is super simple and really tasty. Start by beating the butter and sugar together with a wooden spoon until it is light in colour and fluffy in texture.

Then using a metal spoon, fold in the flour and eggs, a little bit at a time, until everything is well combined. Folding the ingredients in carefully with a metal spoon will ensure that you are able to keep as much air in the mix as possible.

In a separate bowl, mash the three bananas into a paste with the vanilla extract, then gently add this in to your cake mixture. If you are concerned that the mix seems a little on the runny side, simply add in another handful or two of flour.

#### Baking the bread

Pour the mixture straight into the tin and bake for around an hour. It will start to smell delicious about half an hour into cooking, just be patient and wait. Due to the natural sugars in the fruit, the crust of the bread will look quite dark. It might look like it's burnt, but this thick mixture needs at least an hour to cook, so don't take it out before then! If it starts to burn, place some foil over the top. You can tell when it's done by sliding a knife into the bread – if it comes out clean with no smear of raw mix then it's ready.

### BOOZY OR BANOFFEE

This is quite a simple recipe, but you can take it to the next level with a few simple additions. Banoffee pie is a classic banana dessert, so why not add a toffee twist to your loaf. Simply add caramel flavouring instead of the vanilla. Pour half of the mixture into your loaf tin then squeeze a generous helping of toffee dessert sauce over it followed by the rest of the mix.

Bananas go very well with a splash of dark rum too. If you want to add a little kick of alcohol to your banana bread, simply add in a tablespoon or two of rum to the mashed bananas before you add them.









# BATTENBERG

## MAKE THIS STRIKING TRADITIONAL ALMOND CAKE



Prep time: 1 hour Baking time: 25 mins



Servings: 20 (makes two cakes)

### INGREDIENTS:

#### For the almond sponge

- 175g/6oz butter, softened
- 175g/6oz golden caster sugar
- 140g/5oz self-raising flour
- 50g/1¾oz ground almonds
- ½ tsp baking powder
- 3 eggs
- ½ tsp vanilla extract
- ¼ tsp almond extract

#### For the pink sponge

- Ingredients as above (excluding the almond extract)
- Pink food colouring (make sure you use a gel or a paste)

#### To assemble the cake

- 200g/7oz apricot jam
- 2 blocks white marzipan (500g/18oz per block)
- Icing sugar for dusting

### METHOD:

Heat the oven to 180°C/350°F/Gas mark 4 and line the base and sides of a 20cm (8in) square tin with baking parchment. Having two identical tins will make the bake easier.

Start by making the almond sponge. Put the butter, sugar, flour, ground almonds, baking powder, eggs, vanilla and almond extract in a large bowl. Beat with an electric whisk until the mix comes together smoothly.

Scrape into one of your tins, spreading the mix to the corners.

Repeat the above for the pink sponge, however, don't add the almond extract – fold in some pink food colouring instead. Then bake both cakes for 25 minutes.

When you poke in a skewer, it should come out clean. Cool them in the tins for 10 mins, then transfer to a wire rack to finish cooling.

#### Cut the sponge

Once your sponges are both cool, heat the jam in a small pan until runny. Trim a small amount from opposite edges of the almond sponge, then well trim a third edge. Measure the height of the sponge, then cutting from the well-trimmed edge, and cut four slices each the same width as the sponge height. Now, repeat with pink cake.

Take two almond slices and two pink slices and trim so they are all the same length. Roll out one marzipan block on a surface dusted with icing sugar to around 20cm (8in) wide. Keep rolling lengthways until the marzipan is roughly 0.5cm (¼in) thick.

Brush with apricot jam, then lay a pink and an almond slice side by side at one end of the marzipan, brushing jam in between to stick sponges, and leaving 4cm (1½in) clear marzipan at the end. Brush more jam on top of the sponges, then sandwich the remaining two slices on top, alternating colours to give the checkerboard effect.

Smooth the marzipan over the cake with your hands, wrapping it around and trimming the excess off. Leave a slight overlap and press that together with your fingers to secure it tightly.

Assemble second Battenberg and keep in an airtight box. It can be frozen for up to a month.

### WRAPPING MARZIPAN

If you don't feel the marzipan is tight enough, consider wrapping the covered cake tightly with cling film and leave for a little while to set.







# JAFFA CAKES

**WE'VE SOLVED THE DEBATE FOR YOU SO NOW YOU CAN  
MAKE YOUR OWN ZESTY CAKES – NOT BISCUITS!**



Prep time: 40 mins Baking time: 9 mins



Servings: 12

## INGREDIENTS:

### For the jelly

- 1 packet orange jelly (135g/5¾oz)
- 150ml/5fl oz boiling water
- 1 small orange

### For the sponge

- Unsalted butter, for greasing
- 1 egg
- 25g/1oz caster sugar
- 25g/1oz self-raising flour

### For the topping

- 180g/6¾oz plain chocolate

## METHOD:

Break the jelly into pieces and place in a small bowl. Pour over the boiling water and stir until the jelly has completely dissolved. Add the orange zest, then pour into a shallow 30x20cm (12x8in) tray. Chill in the fridge for 1 hour, or until set. You might need help getting the runny jelly into the fridge as it will easily pour off the tray – we found out the hard way!

Preheat the oven to 180°C/350°F/Gas mark 4 and grease a 12-hole, shallow bun tin with butter.

### Make and bake

For the sponge, whisk the egg and sugar together for 4-5 minutes until pale and fluffy in a glass bowl over a pan of simmering water, take it off the heat then gently fold in the flour.

Fill each well in the bun tin three-quarters full and smooth the tops.

Bake for 7-9 minutes, or until well risen and the top of the sponges spring back when lightly pressed. Leave to cool in the tray for a few minutes then finish cooling on a wire rack. If you leave the cooked sponges in the tin for too long they will stick.

### Some assembly required

To assemble, break the chocolate into pieces then melt in a bowl set over a pan of gently simmering water. Remove the bowl from the heat and leave to cool and thicken slightly.

Cut 12 discs from the orange jelly using a 5cm/2in round cutter. This bit can be fiddly, but it helps to use the cutter to take hole of each disk. Sit one jelly disc on top of each sponge.

Spoon the melted chocolate over the jelly discs. Using the tip of a fork or a skewer, lightly press to create a pattern on top of the chocolate, then leave to set completely.



A close-up photograph of several cupcakes on a white plate. The cupcakes are decorated with white frosting, red and blue stars, and the Union Jack flag. The plate has red and blue heart and circle decorations. The background is a wooden surface.

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# VANILLA CUPCAKES

## THE BASIC MIXTURE FOR ALL CUPCAKE ENDEAVOURS



Prep time: 15 mins Baking time: 15 mins



Servings: 12

### INGREDIENTS:

#### For the cake

- 125g/4oz butter or margarine
- 125g/4oz caster sugar
- 125g/4oz self-raising flour
- Pinch of salt
- 2 beaten eggs
- 2 tsp vanilla extract

#### For the buttercream

- 75g/3oz butter or margarine
- 250g/9oz icing sugar
- 2 tsp of vanilla extract

### METHOD:

Preheat the oven to 180°C/350°F/Gas mark 4 and arrange 12 paper cake cases into a muffin tin.

Dice the butter into small cubes and beat together with the caster sugar using a wooden spoon until light and fluffy. The caster sugar will make the mixture slightly grainy, but it should be light yellow.

Mix the vanilla extract into the egg and then using a metal spoon fold the egg and flour, a little bit at a time, into the butter mixture.

Try to keep as much air in the mixture as possible as you delicately fold the flour in.

Now, spoon the mixture evenly into the cases until they are about two-thirds full. Gently shake the tin from side to side to help ensure the mixture has spread evenly.

Bake for 15-20 minutes or until risen, golden brown and firm to touch. Leave to cool for 5 minutes and then gently transfer to a wire rack.

### Buttercream

Beat the butter for a few minutes until soft and creamy. Add the icing sugar and vanilla extract and blend together until smooth. This can be dry to start with, but resist adding water as the frosting will soften.

Place the mixture into a piping bag or use a round-bladed knife to spread over the waiting cakes.

### OPTIONAL DECORATIONS

Your finished vanilla cupcakes might look a little boring so why not add some decorations to brighten them up! We added white, red and blue fondant to the top of ours, but you are only limited by your own imagination. Add a few drops of food colouring to the buttercream for something more vibrant or top them with your favourite sweets, sprinkles or edible flourishes. This is a great task to set little kitchen helpers. See how creative you can be.



# FLAVOURSOME CUPCAKES

TRY THESE ALTERNATIVES ONCE YOU'VE MASTERED THE BASICS

## 1: FRUIT & NUT

⏪ Prep time: 10 mins Baking time: 25 mins 🍰 Servings: 18

### INGREDIENTS:

- 150g/5oz butter
- 150g/5oz light muscovado sugar
- 200g/7oz self-raising flour
- 3 eggs, beaten
- 1 tsp almond extract
- 50g/1¾oz chopped mixed nuts
- 75g/2½oz mixed dried fruit

### METHOD:

Preheat oven 180°C/350°F/Gas mark 4. Arrange 18 paper cake cases into a muffin tin. Dice the butter and add the sugar, flour, eggs and almond extract into a large bowl. Beat the ingredients together for 3-4 minutes until light and creamy. Add the nuts and fruit to the creamy mixture and stir for 2-3 minutes until evenly combined. Divide the mixture evenly into the cases. Bake for 20-25 minutes, or until the cakes have risen and spring back when touched.



## 2: APRICOT

⏪ Prep time: 15 mins Baking time: 20 mins 🍰 Servings: 12

### INGREDIENTS:

- 50g/1¾oz dried apricots
- 125g/4oz butter
- 125g/4oz caster sugar
- 2 eggs, beaten
- 150g/5oz self-raising flour



### METHOD:

Preheat oven 180°C/350°F/Gas mark 4. Arrange 12 paper cake cases into a muffin tin. Chop the apricots into small pieces and add them to the butter, caster sugar, eggs and self-raising flour. Beat the ingredients together for 3-4 minutes, until they go light and creamy. Divide the mixture evenly into the cases, gently tapping the tray to knock out unwanted air. Bake for 20 minutes, or until the cakes have risen and are firm to the touch and their tops have turned golden.





## 3: CHOCOLATE & ORANGE

 Prep time: 20 mins Baking time: 20 mins  Servings: 12

### INGREDIENTS:



- 125g/4oz butter
- 125g/4oz caster sugar
- 2 eggs, beaten
- 125g/4oz self-raising flour
- 25g/1oz cocoa powder
- ½ tsp baking powder
- 1 grated orange zest

### METHOD:

Preheat the oven to 180°C/350°F/Gas mark 4. Arrange 12 paper cake cases into a muffin tin. Now, beat the butter, caster sugar, eggs, self-raising flour, cocoa powder, baking powder and orange zest together for 3-4 minutes until you have a smooth and light mix. Divide the mixture evenly into the cake cases, gently shaking the tray from side to side to spread the mixture. Bake for 20 minutes, until the cakes have risen and are firm to touch.



## 4: CHERRY

 Prep time: 20 mins Baking time: 25 mins  Servings: 12

### INGREDIENTS:

- 100g/3½oz ground almonds
- 100g/3½ unsalted butter
- 100g/3½ caster sugar
- 2 eggs, beaten
- 125g/4oz
- 1 tsp baking powder
- 100g/3½ glacé cherries

### METHOD:

Preheat oven 180°C/350°F/Gas mark 4. Arrange 12 paper cake cases into a muffin tin. Beat the almonds, butter, sugar, eggs, flour and baking powder together for 3-4 minutes, until creamy. Cut the cherries into quarters and stir them into the mixture. Divide the mixture evenly into cases. Bake for 25 minutes until risen.



## GET CREATIVE WITH YOUR BUTTERCREAM

Now that you have mastered a basic vanilla buttercream experiment with different flavours and variations. Adapt the simple buttercream recipe on p63 by simply swapping out the vanilla extract for another flavouring. Why not add a few spoonfuls of apricot jam to the mix, or a squeeze of orange juice with some food colouring to add a bit of zing!







# CHOCOLATE CUPCAKES

THE STAR OF ANY PARTY! WHIP UP THESE SIMPLE YET INCREDIBLY TASTY CHOCOLATE CUPCAKES



Prep time: 25 mins Baking time: 15 mins



Servings: 12

## INGREDIENTS:

### For the cake

- 175g/6oz caster sugar
- 175g/6oz butter or margarine
- 140g/5oz self raising flour
- 25g/1oz cocoa powder
- 3 eggs, beaten

### For the buttercream

- 110g/4oz butter or margarine
- 200g/7oz icing sugar
- 25g/1oz cocoa powder
- 1 tbs milk (optional)

## METHOD:

Preheat the oven to 180°C/350°F/Gas mark 4 and arrange 12 paper cake cases into a muffin tin.

Dice the butter into small cubes and beat together with the caster sugar using a wooden spoon until light and fluffy. The caster sugar will make the mixture slightly grainy, but it should be lighter in colour.

Add the cocoa powder to the flour. Then using a metal spoon fold the egg and flour mixture, a little bit at a time, into the butter mixture.

Try to keep as much air in the mixture as possible as you delicately fold the flour into the mixture.

Spoon the mixture evenly into the cases until they are about two-thirds full. Gently shake the tin from side to side to help level the mixture out.

Bake for 15-20 minutes or until risen and firm to touch. Leave to cool for 5 minutes and then gently transfer to a wire rack.

### Make buttercream

Beat the butter for a few minutes until soft and creamy. Add in the icing sugar and cocoa powder and blend together until smooth. This can be dry to start with, the frosting will soften as it mixes – if it seems really thick simply add in a little of the milk to loosen it.

Place the mixture into a piping bag or use a round-bladed knife to spread over the waiting cakes. Decorate however you like – we used colourful candy treats, but you can use anything! Even just a dusting of cocoa powder looks really nice.



Three strawberry cupcakes are shown in a close-up shot. Each cupcake is in a pink, scalloped-edged liner and is topped with a swirl of white frosting and a fresh strawberry slice. The background is a soft-focus blue and white striped pattern.

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# STRAWBERRIES & CREAM CUPCAKES

FILL YOUR KITCHEN WITH THE SCENT OF  
A CLASSIC BRITISH SUMMER



Prep time: 25 mins Baking time: 15 mins



Servings: 12

## INGREDIENTS:

### For the cake

- 125g/4oz unsalted butter, softened
- 125g/4oz caster sugar
- 2 eggs, beaten
- 125g/4oz self-raising flour
- ½ tsp vanilla extract
- 2 tbsp milk
- 100g/3½oz strawberries, cut into small pieces

### For the topping

- 100g/3½oz strawberries pieces
- 1 tbsp caster sugar
- 300ml/10½fl oz double cream
- 12 strawberry slices to top

## METHOD:

Preheat the oven to 175°C/350°F/Gas mark 4 and place 12 paper cake cases into a muffin tin.

Beat the butter and sugar together until it is light and fluffy with an electric mixer or wooden spoon.

### Smooth batter

Add the flour and eggs into the butter mixture, a little at a time, and mix until just incorporated. The mixture should look smooth and creamy.

Now, add the vanilla extract and milk, beating for a few seconds to incorporate. Add the strawberries and use a spoon to gently swirl them through the mixture until they have been evenly distributed. Don't over mix as they may begin to break apart – it's nice to leave them in chunks, as they'll soften during cooking.

Spoon the mixture into the cake cases and bake for 10-15 minutes. They will spring back when touched lightly once they are ready. Take them out of the oven and let them cool for 5 minutes in the tray then transfer them to a wire rack to let them cool completely.

Place the remaining strawberries into a bowl and sprinkle the sugar in. Stir and leave to one side. The sugar will make a lovely syrupy mixture.

### Cream topping

Once the cupcakes are cool, tip your cream into a bowl and use a whisk to whip it. You want it to be nice and thick, around 2 minutes of whipping. Next, gently stir in the strawberries.

Use a small spoon to place the cream onto the top of each cupcake, or if you have an icing bag and large icing tip, you can use that.

Now cut each of the strawberry slices into a heart shape and place on top of each cake.





# CUPCAKES WITH A TWIST

INJECT YOUR CAKES WITH THE SMELL OF DELICIOUS FRUIT

## 1: BANANA & TOFFEE

⏪ Prep time: 15 mins Baking time: 25 mins 🍷 Servings: 12

### INGREDIENTS:

- 125g/4oz unsalted butter
- 125g/4oz caster sugar
- 2 eggs
- 125g/4oz self-raising flour
- ½ tsp vanilla extract
- 2 tbsp milk
- 2 mashed bananas
- 12 toffees
- 12 banana chips

### METHOD:

Preheat oven to 180°C/350°F/Gas mark 4. Beat the butter, sugar, eggs flour and vanilla extract together. Fill the cake cases with half of the mixture then top this with a bit of mashed banana and a toffee, and then cover with the rest of the mix. Bake for 20 minutes, until the cakes have risen and are firm to touch. Once iced top each with a banana chip if you want.



## 2: APPLE & BLACKCURRANT

⏪ Prep time: 15 mins Baking time: 25 mins 🍷 Servings: 12

### INGREDIENTS:

- 125g/4oz unsalted butter
- 125g/4oz caster/superfine sugar
- 2 eggs
- 125g/4oz self-raising flour
- ½ tsp vanilla extract
- 2 tbsp milk
- 100g/3½oz apples
- 50g/1¾oz blackcurrants



### METHOD:

Preheat oven to 180°C/350°F/Gas mark 4. Beat the butter, sugar, eggs, flour and extract together, until light and creamy. Cover the base of each cake case with some of the mixture – use about half. Dice the apples and divide between the cases evenly. Top with the rest of the mixture. Bake for 20 minutes. Once iced, top with the blackcurrants and a dusting of icing sugar.





## 3: LEMON & RASPBERRY

 Prep time: 20 mins Baking time: 25 mins  Servings: 12

### INGREDIENTS:



- 125g/4oz soft unsalted butter
- 125g/4oz caster/superfine sugar
- 2 eggs
- Zest of 1 lemon
- 125g/4oz self-raising flour
- ½ tsp vanilla extract
- 2 tbsp milk
- 100g/3½oz raspberries
- 100g/3½oz icing sugar

### METHOD:

Preheat oven to 180°C/350°F/Gas mark 4. Arrange 12 paper cake cases in a muffin tin. Beat the butter, sugar, eggs, zest, flour, extract and milk together until creamy. Divide the mixture evenly into cases, popping a raspberry on top of each one. Bake for 25 minutes. Once cool, mash the rest of the raspberries with the icing sugar and use it to adorn the top of the cupcakes.



## 4: KEY LIME CUPCAKES

 Prep time: 15 mins Baking time: 25 mins  Servings: 12

### INGREDIENTS:

- 125g/4oz unsalted butter, softened
- 125g/4oz caster/superfine sugar
- 2 eggs
- 125g/4oz self-raising flour
- ½ tsp vanilla extract
- 2½ tsp lime juice
- 30g/1oz melted butter
- 150g/5oz digestives

### METHOD:

Preheat oven to 180°C/350°F/Gas mark 4. Arrange 12 paper cake cases in a muffin tin. Beat the butter, sugar, eggs, zest, flour, extract and lime juice together until light and creamy. Divide the mixture evenly into the cases and bake for 25 minutes. Bash the biscuits into crumbs and then mix with the melted butter. When the cupcakes come out of the oven, use to top them.



### ADDITIONAL TOPPING OPTIONS

- Kiwi fruit, diced into tiny squares
- Whole cherries dipped in edible glitter
- Chocolate-dipped strawberries, whole or sliced
- Thin slices of orange, cut in half
- Tiny redcurrants, covered with a sprinkling of icing sugar
- Whole raspberries placed on top of the cupcake
- Small, diced pineapple







# RED VELVET CUPCAKES

IMPRESS YOUR GUESTS WITH THESE DRAMATIC CUPCAKES



Prep time: 20 mins



Baking time: 20 mins



Servings: 12

## INGREDIENTS:

### For the cake

- 60g/2oz unsalted butter, softened
- 150g/5oz caster sugar
- 1 egg, beaten
- 10g/1 tbsp cocoa powder
- 30ml/1fl oz red food colouring
- ½ tsp vanilla extract
- 120ml/5fl oz buttermilk
- 150g/5oz plain flour
- ½ tsp bicarbonate of soda
- 1½ tsp white vinegar or white wine vinegar

### For the icing

- 300g/10oz icing sugar
- 50g/1¾oz unsalted butter, softened
- 125g/4½oz cream cheese

## METHOD:

Preheat the oven to 170°C/325°F/Gas mark 3, and arrange 12 paper cake cases into a muffin tin.

Beat the butter and sugar together until light and fluffy using either a wooden spoon or an electric whisk. Add the egg and mix until everything is fully incorporated.

Place the cocoa, food colouring and vanilla extract into a measuring jug. Mix until a smooth paste has formed. Scrape this into your butter and sugar mixture, getting every last bit of colour out. Mix the two together until you have a lovely red cake batter. Don't worry if it looks on the pink side – this will darken.

Grab the same measuring jug and measure out your buttermilk. Pour half into your cake mixture and beat until mixed. Add half the flour and mix again, repeat the process for the rest of the buttermilk and flour. Keep mixing until everything is smooth, glossy and velvety.

Add the bicarbonate of soda and the vinegar and beat for another 30 seconds. By this time the mixture will be super smooth.

Divide the mixture between your cake cases and bake for 20-25 minutes. Let them cool in the tray for a bit and then transfer them to a wire rack to cool completely.

## Make the icing

Put the icing sugar and butter into a bowl and mix well. You want it to clump together. Add the cream cheese and beat on a medium-high speed until it is lovely and fluffy.

Once done, smooth over the cooled cupcakes, or use a piping bag for a professional finish. If you want, sacrifice one of the cupcakes by crumbling it and then scattering on top of the icing.

## PICK YOUR COLOUR

These cupcakes need to be comedy, hammer-horror gore red, which means using a high-quality colouring. You may be tempted to buy the liquid natural red colouring – don't. All you will get is a slightly redder chocolate colour and there's a reason no one has heard of mahogany velvet cupcakes. Gel food colouring tends to work best when baking.



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# CARROT CUPCAKES

## A TANGY ALL-IN-ONE SPONGE WITH CREAMY TOPPING

Prep time: 20 mins Baking time: 25 mins  Servings: 12

### INGREDIENTS:

#### For the cake

- 150g/5oz butter
- 150g/5oz light muscovado sugar
- 3 eggs, beaten
- 150g/5oz self-raising flour
- ½ tsp baking powder
- 85g/3oz ground walnuts
- Zest of 1 orange
- 150g/5oz grated carrots

#### For the cream cheese frosting

- 125g/4½oz cream cheese
- 275g/9½oz icing sugar
- Chopped walnuts

### METHOD:

Preheat the oven to 180°C/350°F/Gas mark 4 and arrange 12 paper cake cases into a muffin tin.

Place the butter, muscovado sugar, eggs, self raising flour, baking powder, ground walnuts and orange zest into a large bowl.

Thoroughly combine the mixture until the ingredients have blended together to form a thick, yellow mixture. Due to the ground walnuts and the orange zest, the mixture will be slightly lumpy and textured.

Add the grated carrots and beat for a few minutes until everything is combined – this is best done with a wooden spoon. The mixture will now take on a thicker consistency.

Divide the mixture evenly between the paper cases. Gently shake the tin from side to side to help level the mixture out.

Bake for 25 minutes or until risen and firm to touch. Leave to cool for 5 minutes and then gently transfer to the wire rack.

### Frosting

For the frosting, beat the cream cheese until smooth and creamy. Add the icing sugar and beat for a few minutes. This can be quite tough to start with but try to resist adding water. The mixture will get softer as the cream cheese blends with the icing sugar. If it is thicker than you'd like then carefully add a little water.

Spread over the top of the cakes with a spoon or palette knife and place half a walnut on top.







# COCONUT CUPCAKES

**REALLY LIGHT AND FLUFFY CUPCAKES WHICH TASTE FANTASTIC WITH THE CREAM CHEESE FROSTING**



Prep time: 20 mins Baking time: 20 mins



Servings: 20

## INGREDIENTS:

### For the cake

- 170g/6oz unsalted butter
- 280g/10oz light brown soft sugar
- 2 eggs, beaten
- 240ml/8fl oz canned coconut milk
- 1 tsp vanilla extract
- 340g/11½oz plain flour
- 1 tsp salt
- 1 tsp baking powder
- 55g/2oz desiccated coconut

### For the cream cheese frosting

- 110g/4oz butter
- 225g/8oz cream cheese
- 120g/5oz icing sugar
- 20g/¾oz desiccated coconut

## METHOD:

Preheat the oven to 175°C/350°F/Gas mark 4. Arrange 12 paper cake cases into a muffin tin.

Beat the butter and sugar together until light and fluffy with an electric whisk or wooden spoon.

### Mix in liquid

Add the eggs, a little at a time, and beat after each addition until well mixed. Then mix together the flour, salt and baking powder, and in another bowl, the coconut milk and vanilla extract. Sieve in about a third of the flour mix to the butter mixture and beat well for around a minute. Add half of the coconut milk/vanilla mixture and beat again for another minute.

Repeat the dry/wet mixing procedure until everything is combined. The mixture will be thick, kind of like porridge. Fold in the coconut with a wooden spoon or spatula.

Fill the cases about two-thirds full. Bake for 20 minutes, turning the tin round after about 15 minutes to help them bake evenly. Allow the cupcakes to cool in the tin for a couple of minutes and then take them out to cool on a wire rack.

### To make the frosting

Beat together the butter and cream cheese for about 3 minutes. Sieve the icing sugar into this mix a bit at a time tasting regularly until you get to the desired level of sweetness.

Fold in the coconut, then either spread the frosting onto the cooled cupcake with a knife or pipe it on using a piping bag and wide nozzle. Sprinkle each finished cake with some extra coconut.

## TEST THEY ARE READY

To see if the cupcakes (or any cakes) are done insert a cocktail stick or skewer into the middle, if it comes out of the cake clean then they are ready, if not put them in for another 3 minutes (cupcakes) or 5 minutes (normal cakes) and test again.





## VERSATILE BASE

These cupcakes can be given a Holiday twang by replacing the stem ginger with 1 tsp each of ground ginger, cinnamon and nutmeg. Also, if your tooth is more savoury than sweet, just half the amount of buttercream and spread on top of the cakes, rather than pipe.





# SPICY GINGER CUPCAKES

**CRUNCHY GINGER, SPICY SPONGE AND SWEET BUTTERCREAM – A PERFECT PARTNER TO A CUP OF COFFEE!**



Prep time: 25 mins Baking time: 20 mins



Servings: 12

## INGREDIENTS:

### For the cake

- 150g/5¼oz butter
- 150g/5¼oz brown sugar
- 150g/5¼oz self-raising flour
- 3 eggs, beaten
- 2 tsp ground ginger
- 60g/2oz stem ginger
- 1 tbsp milk

### For the buttercream icing

- 150g/5¼oz butter
- 250g/9oz icing sugar
- 2 tbsp milk
- 2 drops vanilla extract
- Pinch of ground cinnamon

## METHOD:

Preheat the oven to 180°C/350°F/Gas mark 4. Put 12 paper cake cases into a muffin tin.

Cream the butter and the brown sugar together, using a wooden spoon until they are light and fluffy.

### Mix together

Mix the flour and the ground ginger together then sift a third of it into your mixture. Add a third of the eggs and combine it all with a metal spoon. Repeat this for the other two thirds of the flour and the rest of the eggs.

Take the stem ginger out of its syrup, cut it into small cubes and then mix it with the rest of the ingredients.

Divide the mixture evenly between them and bake in the oven for 20 minutes. Check the cupcakes are ready by putting a skewer into the middle. If it comes out clean they are cooked. Let them cool for 5 minutes in the tray before taking them out and placing on a wire rack.

### Icing time

Wait until the cakes are cool before icing, otherwise it will melt. Cream the butter on its own with a wooden spoon.

Add half of the icing sugar, 1 tbsp of the milk and stir in. This mixture might look like scrambled egg for a little bit, but carry on until it is smooth then add the rest of the icing sugar, vanilla extract and final tbsp of milk.

Put your buttercream into an icing bag with a large nozzle. Draw a spiral from the outside of the cake in, using your left hand to guide.

When all of your cakes are iced, sprinkle the tops with cinnamon for a little extra spice and colour.







# CHOCOLATE & STOUT CUPCAKES

**A DECADENT COMBINATION FOR SUPER-MOIST CUPCAKES**



Prep time: 20 mins Baking time: 30 mins



Servings: 12

## INGREDIENTS:

### For the cake

- 250g/9oz soft brown sugar
- 100g/3½oz soft butter
- 2 eggs, beaten
- 150g/5oz plain flour
- ¼ tsp baking powder
- 1 tsp bicarbonate of soda
- 200ml/7fl oz stout
- 50g/1¾oz cocoa powder

### For the icing

- 500g/18oz mascarpone cheese
- 100g/3½oz icing sugar, sifted

## METHOD:

Preheat the oven to 180°C/350°F/Gas mark 4. Place 12 brown muffin wraps (or muffin cases) in a muffin tin. Cream the butter and sugar together with a wooden spoon until light and fluffy. Little by little, beat in the eggs beating between each addition. (If the mixture shows signs of curdling, add a tablespoon of the flour).

### Add the stout

Pour the stout into a bowl, and stir in the cocoa powder. In another bowl, sift together the flour, bicarbonate of soda and baking powder

Pour a little of the stout mix into the creamed butter mixture and fold. Next add a couple of tablespoons of flour and continue folding. Keep adding the flour and stout alternately until everything is combined.

Using a spoon, divide the mixture evenly between the muffin wraps. Place on the middle shelf in the oven and bake for approximately 30 minutes, or until it passes the skewer test. Leave them in the tins for a little while, then remove and place on a wire rack to cool.

### The topping

Put the mascarpone into a bowl and gradually stir in the sifted icing sugar. When the cakes are cold, spread a spoonful of the mixture on the top – either in swirls or level with the back of a spoon and dust with a little sieved cocoa powder.



## THEME YOUR DECORATION

To give these an extra Irish twist, we drew an outline of a shamrock on a thin bit of card and cut it out to make a stencil. Place on top of your cupcakes and give a dusting of coca powder to transfer the design then carefully remove the stencil.





## HONEYCOMB

To make the honeycomb, measured out all the ingredients and prepare your baking sheet. Things happen quite quickly! Place the sugar and golden syrup into a saucepan and mix together for 2-3 minutes. Place the pan over the lowest heat to melt. It is very important not to stir the mixture. Watch the mixture continuously as it will only take 2-3 minutes for the mixture to completely melt – remember, no stirring. Allow the melted mixture to simmer on the lowest heat for 3-4 minutes. When it turns a darker shade of brown take the pan off the heat and quickly add the bicarbonate of soda. Carefully whisk the mixture for 1-2 minutes.

The chemical reaction will instantly transform the liquid into a thick, orange, lava-like goo. Pour the mixture over the baking sheet and leave to set. The mixture will instantly harden as it cools but it can take up to two hours to completely set.





# HONEYCOMB CUPCAKES

THESE WILL CERTAINLY SATISFY YOUR SWEET CRAVINGS



Prep time: 45 mins Baking time: 15 mins



Servings: 12

## INGREDIENTS:

### For the cake

- 175ml/6fl oz milk
- 100g/3½oz dark chocolate (70% cocoa solids)
- 125g/4oz caster sugar
- 60g/2oz unsalted butter
- 1 tsp vanilla extract
- 1 egg
- 150g/5oz self-raising flour

### For the frosting

- 100g/3½oz dark chocolate
- 100g/3½oz unsalted butter
- 125g/4oz icing sugar
- 2 tbsp cocoa powder

### For the honeycomb

- 200g/7oz caster sugar
- 4 tbsp golden syrup
- 1 tbsp bicarbonate of soda

## METHOD:

Follow our instructions for making the honeycomb. Once the honeycomb is fully set, place a towel over the top and gently hit with the end of the rolling pin. The honeycomb should easily break into pieces.

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

Chop the dark chocolate into small pieces and add to the milk and with a third of the sugar. Place the bowl over a pan of boiling water. Ensure the base of the bowl doesn't come in contact with the water. Stir gently for 5-10 minutes as the chocolate pieces melt. Set aside to cool, ready to use later.

### Mix it all together

Beat the butter until smooth and creamy. Add the rest of the sugar and vanilla extract, mix until it's pale in colour and fluffy in texture.

Beat the egg into the bowl then sift the flour into a separate bowl and fold into the mixture one spoonful at a time. Now, gradually mix in the cooled chocolate, a little at a time, and ensure the mixture is thoroughly combined before adding more. Mix together for a further 2-3 minutes to remove any lumps. Divide the mixture evenly between the paper cases. Gently shake the tin from side to side to help level the mixture out.

Bake for 15-20 minutes or until risen and springs back when gently touched. Leave to cool before transferring to a cooling rack.

Take the cooled cupcakes and carefully make a small slit in the middle of each one. Take a small piece of honeycomb and slot it inside.

### Frosting

To make the frosting, chop the plain chocolate into small pieces and place in a bowl over a pan of boiling water, again ensuring the base of the bowl doesn't come in contact with the water. Stir gently for 5-10 minutes, until the chocolate has completely melted.

Beat the butter, icing sugar and cocoa powder together for until smooth and creamy. Slowly add the melted chocolate to the thick mixture and blend for until thoroughly combined and fluffy.

Either pipe the frosting onto the top of the cupcakes or spread with a palette knife. Decorate the top with the rest of the honeycomb.



A photograph of several blueberry muffins in a woven basket lined with a white cloth. One muffin is broken open, revealing a moist interior filled with blueberries. The muffins are in red and white checkered liners. The basket sits on a light blue surface.

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# BLUEBERRY MUFFINS

**THESE WORK PERFECTLY SERVED WARM FOR BREAKFAST  
OR AS AN AFTERNOON SNACK**



Prep time: **10 mins** Baking time: **20 mins**



Servings: **12**

## INGREDIENTS:

- 150g/5oz plain flour
- 150g/5oz unsalted butter, softened
- 100g/3½oz caster sugar
- 3 eggs, beaten
- 2 tsp baking powder
- 125g/4½oz blueberries
- ½ tsp cinnamon

## FROZEN IS FINE

We have chosen to use fresh blueberries in this recipe, as we find that they give the best results. However, you can use frozen blueberries. You don't need to defrost them first, but it is worth coating them in a little flour, as this will stop them sinking to the bottom of the muffin cases where they are heavier. Mix straight into the muffin mix from the freezer, so that they don't start to defrost, which can lead to a soggy paste. Get them in the oven as soon as possible too.

## METHOD:

Preheat your oven to 200°C/400°F/Gas mark 6. Arrange 12 paper muffin cakes into a muffin tin.

Cut your softened butter into small cubes and then add it to the sugar. Beat them together using either an electric whisk or a wooden spoon. Mix until it is fluffy and paler in colour.

### Mix in the milk

Next, add the eggs a little at a time. Once all of the eggs are combined, beat the mixture for a few more minutes. Unlike cake mix, you are not going to get a smooth paste. Instead, the result is supposed to look like scrambled eggs. Don't worry; this will change in the next stage.

Tip in the flour, cinnamon and baking powder into the mixture, then combine them using a wooden spoon.

This is better to do by hand as you'll get a lighter result. You're looking to combine the ingredients and not overwork them. The result will be a smoother paste.

### Add blueberries and bake

Now add your blueberries. Don't overwork the mix as the blueberries will begin to break down.

Spoon the mixture into each case so that it goes just over the halfway mark. Pop the muffins in the oven for 20-25 minutes. You are looking for the muffins to have risen and be golden on top. Poke a thin skewer into the middle and check that it comes out clean to ensure that the middle is cooked. These muffins are great eaten warm for a special breakfast, or left to cool completely for a tasty snack.



# MOREISH MUFFINS

THE OPTIONS ARE ENDLESS, BUT HERE ARE OUR FAVOURITES

## 1: DOUBLE CHOC CHIP

⏪ Prep time: 10 mins Baking time: 20 mins 🍳 Servings: 18

### INGREDIENTS:

Use the same ingredients as listed on the previous page, excluding blueberries, cinnamon and 25g/¾oz less flour, plus:

- 125g/4oz chocolate chips
- ½ tsp vanilla extract
- 25g/¾oz cocoa

### METHOD:

Preheat oven to 200°C/400°F/ Gas mark 6. Follow the recipe as on the previous page but add the cocoa in with the flour and mix until combined. Instead of blueberries, add the chocolate chips. Also replace the cinnamon with the vanilla extract. Once the chips are added, get baking straight away so they don't sink through to the middle. Once baked, cool for a bit on a wire rack but don't leave for



## 2: FILLED MUFFINS

⏪ Prep time: 10 mins Baking time: 20 mins 🍳 Servings: 12

### INGREDIENTS:

Use the same ingredients as listed on the previous page, excluding blueberries, cinnamon, plus:

- 1 tsp vanilla extract
- Jar of good quality jam

### METHOD:

Preheat oven to 200°C/400°F/Gas mark 6. Make up the muffins as stated on the previous page, obviously ignoring the



blueberry and cinnamon instructions. Spoon in two thirds of the muffin mixture into the prepared cases and then add a tablespoon of jam to the centre. Cover with the rest of the muffin mix.

Cook as usual but leave these to cool down for longer than you might do normally. The jam will be super hot inside, and you don't want to burn your tongue, especially if you are baking with the kids.





## 3: HAM & CHEESE

 Prep time: 10 mins Baking time: 20 mins  Servings: 12

### INGREDIENTS:



- 150g/5oz plain flour
- 1 tsp mustard powder
- 150g/5oz butter
- 2 slices chopped ham
- 100g/3½oz grated strong cheddar
- 1 egg
- 125ml/4 fl oz milk

### METHOD:

Preheat oven to 200°C/400°F/Gas mark 6. Mix together the flour with a teaspoon of mustard powder. Mix in the butter with your fingers and rub together until the mixture looks like breadcrumbs. Stir in some chopped ham and the grated cheese. Add an egg and the milk, mixing to create a smoother mixture. Add more milk if it's needed.



## 4: ORANGE & GINGER

 Prep time: 10 mins Baking time: 20 mins  Servings: 12

### INGREDIENTS:

Use the same ingredients as listed on the previous page, excluding blueberries, cinnamon, plus:

- 1 tsp ground ginger
- Zest from 2 large oranges
- 1 tbsp stem ginger

### METHOD:

Preheat oven to 200°C/400°F/Gas mark 6. Follow the instructions as on the previous page, but instead of the cinnamon, add in the ground ginger. Mix in the orange zest and if you are a ginger fiend, chop up some stem ginger into very small pieces and add instead of the blueberries. Leave the stem ginger out if you prefer a more subtle taste.



## MUFFIN COMBINATIONS

- Mixed spice and dried fruit
- White choc chips and freshly chopped strawberries
- Mashed banana and shredded coconut
- Choc chips and chocolate hazelnut spread
- Orange and lemon zest
- Cheese and onion
- Sausage and bacon
- Turkey and cranberry









# BISCUITS AND TRAYBAKES

**CREATE SUPER TASTY HOMEMADE SNACKS THAT ARE PERFECT FOR THE WHOLE FAMILY**

**T**his chapter is perfect for anyone who wants quick results and easy recipes. Cookies, biscuits and traybakes are perfect for quick results and easy recipes, or if you are cooking with children. The fact that you get to use different cutters makes them a lot of fun for the whole family as well.

We have covered the classic cookie and biscuit recipes here. You'll learn the secret to perfect cookies, and for a traditional taste, we have rich buttery shortbread as well as tasty jam sandwich biscuits. We've even attempted a classic British biscuit-tin staple – the Bourbon biscuit – which will really impress your guests.

The great thing about cookie and biscuit dough is that it can often be stashed in the fridge or freezer ready for when you need an instant baked hit.

The traybakes, are literally sweet treats baked in a shallow tray, then cut into individual slices. These are great for picnics, lunchboxes, school fairs, parties – pretty much anything. We feature classic brownies which, with their chocolatey fudgy centre, are difficult to resist. We have also included oatie flapjacks, millionaire's shortbread and bakewell slice.

- 90** Chocolate Chip Cookies
- 92** Loaded Cookies
- 94** Shortbread
- 96** Millionaire's Shortbread
- 98** Gingerbread Men
- 100** Jam Sandwich Biscuits
- 102** Bourbon Biscuits
- 104** Brownies
- 106** Bonus Brownies
- 108** Raspberry & Almond Blondies
- 110** Flapjacks
- 112** Bakewell Slice

**"Cookies, biscuits and traybakes are perfect for quick results and easy recipes, or if you are cooking with children"**







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# CHOCOLATE CHIP COOKIES

THE PERFECT SNACK FOR ANY OCCASION



Prep time: 15 mins Baking time: 10 mins



Servings: 12

## INGREDIENTS:

- 225g/8oz unsalted butter
- 150g/5oz golden caster sugar
- 2 eggs, beaten
- 300g/10oz plain flour
- ¼ tsp baking powder
- ¼ tsp vanilla extract
- 200g/7oz chocolate chips or chunks – you can choose milk, white or dark chocolate

## METHOD:

Preheat your oven to 190°C/375°F/Gas mark 5. Line baking trays with baking parchment. Use as many trays as you can, or just bake the cookies in batches.

### The fun part

Place the butter, sugar and vanilla extract into a bowl and beat until creamy using a wooden spoon. Add the eggs and beat until incorporated. The mixture will not look super-smooth, so don't panic.

Add the flour and baking powder, and mix until just blended. The texture should be much smoother now and also lighter.

Add the chocolate chips, or if like us you like chunky cookies, roughly chop up a chocolate bar, and mix well to evenly distribute. Use spoons or an ice cream scoop to place equal-sized balls on the tray. Pop in the oven for ten minutes or less if you like softer cookies. Make sure you leave a good gap between them.

### A nice result

Take out of the oven when they turn a light golden colour. Biscuits and cookies will always be soft straight out of the oven, so don't worry they'll harden once cooled. Transfer the cookies to a wire rack to cool, or eat them warm because who doesn't like a freshly baked warm cookie?!



## THE IMPORTANCE OF LEAVING A GAP

Cookies spread at an alarming rate when cooking, so if you don't leave a decent gap, you will end up with one big cookie, rather than several small ones. You have been warned!





# LOADED COOKIES

GET ONE STEP CLOSER TO COOKIE NIRVANA  
WITH THESE OPTIONS

## 1: SPICED FRUIT & CHOCOLATE



Prep time: 10 mins Baking time: 10 mins



Servings: 12

### INGREDIENTS:

Use cookie recipe, outlined on the previous page, plus:

- 1 tsp mixed spice
- 100g/3½oz dried mixed fruit

### METHOD:

Combine the ingredients as explained on the previous page. You then need to add the mixed spice in with the flour and then the dried fruit in with the chocolate chips. Divide into equal portions and place on the baking trays, with space for them to spread. Now, bake in the oven for around 10 minutes or until golden. Serve warm.



## 2: CHOCOLATE & CHERRY



Prep time: 10 mins Baking time: 10 mins



Servings: 12

### INGREDIENTS:

Use cookie recipe, outlined on the previous page, excluding, mix chocolate chips, plus:



- 200g/7oz dark chocolate chips
- 50g/1¾oz dried cherries
- 50g/1¾oz plain chocolate

### METHOD:

Mix all of the ingredients together as explained on the previous. Tip in most of the cherries, but leave a small pile behind. Arrange the cookies on the baking trays and bake for 10 minutes. Bring them out when ready and allow to cool. While they cool, melt the chocolate and drizzle over the top. Scatter the leftover cherries in the melted chocolate and allow to set.



### 3: PEANUT & CHOCOLATE

 Prep time: 10 mins Baking time: 10 mins  Servings: 12

#### INGREDIENTS

Use cookie recipe, outlined on the previous page, plus:



- 2 tbsp crunchy peanut butter
- Handful of salted peanuts

#### METHOD:

Mix up as in the instructions on the previous page. Add the peanut butter before the chocolate chips and mix well. It might take a while. Once the dough is ready, arrange on the baking trays. Scatter the salted peanuts on the top, or if you are feeling tidy, press whole ones onto the top of each cookie. Bake and allow to cool a fair bit before eating.



### 4: APPLE & OATS

 Prep time: 10 mins Baking time: 10 mins  Servings: 12

#### INGREDIENTS:

- 110g/4oz soft butter
- 175g/6oz honey
- 1 egg
- 1 tsp vanilla extract
- 90g/3oz wholemeal flour
- ½ tbsp baking soda
- ½ tsp ground cinnamon
- 125g/4oz porridge oats
- 1 apple, cored, peeled and diced

#### METHOD:

Preheat oven to 180°C/350°F/Gas mark 4. Cream butter, honey, egg and vanilla until smooth. Combine the flour, bicarbonate/baking soda and cinnamon. Stir thoroughly.

Add the oats and apple and stir with a spoon to incorporate. Arrange equal portions on a baking tray and bake for 10 minutes. Leave to cool on a wire tray.



#### ADDITIONAL COMBINATIONS

- Orange & Cranberry • Chocolate & Orange • Butterscotch Chips • Marshmallow & Raisins • Honey & Oats
- Cashew Nuts & Maple Syrup • Coffee & Chocolate • Spiced Plums • White Choc Chip & Raspberry









# SHORTBREAD BISCUITS

A CLASSIC RECIPE FOR A BUTTERY-SWEET SATISFYING BISCUIT



Prep time: 40 mins Baking time: 30 mins



Servings: 8

## INGREDIENTS:

- 175g/6oz plain flour
- 120g/4oz butter
- 60g/2oz caster sugar
- A pinch of salt

## METHOD:

Preheat the oven to 190°C/375°F/Gas mark 5 and lightly grease a 20cm (8in) round or square loose-bottom cake tin.

Use your hands to rub in the butter, flour and salt in a bowl until it resembles breadcrumbs. Add in the caster sugar and then knead it all together in the bowl until it combines to form a soft ball. Chill for around 30 minutes.

### Get rolling

Roll out the chilled dough onto a floured surface to the size of the tin, about 5mm thick and press it all into the tin until completely flat. Using a knife, score cuts into the mixture – but not right through – to divide into appropriate biscuit sizes required, then use a fork to prick the surface. Bake for 30-35 minutes in a until light golden brown.

### The finishing touches

Once you have taken it out of the oven, sprinkle caster sugar on top and allow the shortbread to cool in the tin. Remove the shortbread from the tin when it has cooled down, and divide into the pre-prepared slices.



## MORE FROM SHORTBREAD

You can use the basic mixture to make whatever shapes you wish. Children like to cut out shapes with cookie cutters. If you do this, the cooking time will be reduced to 20-25 minutes. If you are making shapes you'll need to double this mixture.









# MILLIONAIRE'S SHORTBREAD

**BISCUIT, CARAMEL AND CHOCOLATE – WE DARE YOU TO RESIST!**



Prep time: 15 mins Baking time: 35 mins



Servings: 10

## INGREDIENTS:

### For the shortbread

- 175g/6oz plain/all purpose flour
- 25g/2 tbsp cornflour
- 50g/2oz golden caster sugar
- 140g/5oz butter

### For the caramel

- 225g/8oz golden caster sugar
- 142ml/4½ fl oz single cream
- 50g/1¾oz butter
- ½ tsp salt

### For the topping

- 200g/7oz plain chocolate (at least 70% cocoa solids)
- 85g/3oz butter



## METHOD:

Preheat your oven to 160°C/320°F/Gas mark 3. And grease a 20x20cm (8x8in) tin with butter,

Put the flours and sugar into a bowl. Add the butter and rub together with the tips of your fingers to make breadcrumbs. If you have a food processor, you can use that to make the crumb mix too – just pulse it a few times.

Tip the crumbly creation into your tin and use the back of a spoon to press down firmly. Cover, then pop into the freezer for a few minutes. Now bake for about 35 minutes, or until it turns a light golden colour.

### Make the caramel

Find a heavy-bottomed saucepan and put the sugar and 100ml of water into it. Over a gentle heat, slowly dissolve the sugar. Once it has dissolved, turn the heat up and let the mixture boil away until it becomes a dark amber colour. This will take roughly 4 minutes. Do not move anywhere and do not stir – caramel can turn to being burnt very quickly!

Once it reaches its amber state, take off the heat and slowly add the cream. Carefully stir. It will splutter and protest but will soon calm down. Finally add the butter and salt and pour over the shortbread. Chill until cool.

### Chocolate topping

Melt the chocolate and butter together, either in a bowl over some boiling water or in the microwave set to half power. Stir until they are glossy and pour over the cooled caramel. Chill until firm then cut into squares.





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# GINGERBREAD MEN

GET THE WHOLE FAMILY INVOLVED IN  
MAKING THESE FUN TREATS



Prep time: 60 mins Baking time: 12 mins



Servings: 20

## INGREDIENTS:

### For the biscuit

- 300g/10½oz plain flour
- 1 tsp bicarbonate of soda
- 2 tsp ground ginger
- 1 tsp ground nutmeg
- 125g/4½oz butter
- 100g/3½oz dark muscovado sugar
- 4 tbsp golden syrup

### For the decoration

- Icing pens
- Melted chocolate
- Sprinkles, hundreds and thousands, coloured candy sweets, or anything else you can think of!

## METHOD:

Start by preheating oven to 190°C/375°F/Gas mark 5. Line two or three baking trays with greaseproof paper – if you don't have enough trays or oven space, simply bake the biscuits in batches.

### Make the dough

To begin, place the flour, bicarbonate of soda, nutmeg and ginger into a bowl, mix, then set aside. Put the butter, sugar and syrup into a saucepan and melt on a medium-low heat. Keep stirring until the sugar has completely melted then take it off the heat.

Make a well in the centre of the four mixture then pour the melted sugar into the middle. Stir both together bringing more and more of the flour into the centre as you go. As the dough begins to form it will become harder to stir, so start to use your hands to bring it all together. Be careful as the mix will be hot. You can leave it for a couple of minutes to cool until you can touch it, if needed. Unfortunately this mixing stage is definitely best left to a responsible adult.

Tip the dough out and form into a ball. Don't panic if there are a few cracks, but if the mixture isn't quite sticking together then add another tablespoon of golden syrup, and if it feels too sticky add a little more flour. If the kids are helping you, leave it to cool for another minute or two before rolling it out.

### Build your man

Roll the dough out to about 0.5cm/¼in thickness on a lightly floured surface to ensure that it doesn't stick.

Using gingerbread men cutters cut out the shapes and place them on the baking tray. Bake for approximately 8-10 minutes, until they turn golden brown. They will go from just cooked to burnt very quickly, so keep a close eye on them.

### The little details

Once the gingerbread men have baked, remove them from the oven and place on a wire rack to cool. You can now begin decorating. Let your imagination run wild and use a combination of icing pens, sweets and chocolate to really make your family of gingerbread men stand out.

## GET CREATIVE

Remember that you don't have to take the name literally – you can use this recipe to make any gingerbread shapes you like. Why not try animals for a fun twist?



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# JAM SANDWICH COOKIES

A SIMPLE MIX THAT'S PERFECT FOR KIDS' PARTIES



Prep time: 45 mins Baking time: 10 mins



Servings: Depends on cutter

## INGREDIENTS:

### For the biscuit

- 250g/9oz butter, softened
- 140g/5oz caster sugar
- 1 egg yolk
- 2 tsp vanilla extract
- 300g/10oz plain flour

### For the filling

- 6 tbsp jam
- 6 tbsp icing sugar

## METHOD:

Preheat your oven to 180°C/350°F/Gas mark 4. Place the butter and sugar in a bowl and beat with a wooden spoon for a couple of seconds to combine. Add the egg yolk and the vanilla and beat again.

Tip in the flour and mix once more. It should come together into a sticky dough. If you are cooking with kids, you can let them mix this together with their hands. Wrap the dough in some cling film and put it in the fridge to rest for approximately 30 minutes.

### Roll the dough

Now, roll the dough out onto a floured surface. It should be around 3mm thick. Select your cutter shape of choice and start stamping! Place the biscuits on a baking sheet (ideally lined with parchment paper). Keep gathering your dough together and re-rolling until it is all finished. Make sure you have an even number of biscuits! You might have to bake the biscuits in batches if you don't have enough trays or oven space.

Using a smaller cutter, cut out the middle of half of the biscuits. If there is room on the tray, don't waste them! Bake them too, all bakers deserve extra treats – somebody needs to taste test them after all. Bake the biscuits in the oven for around 10 minutes until slightly golden.

### Assemble the biscuits

Cool the biscuits on a wire rack and mix the jam with the icing sugar. Spoon a bit onto each whole biscuit and then place the cutout half on top. We used strawberry jam (head to page 126 to find out how to make your own), but why not experiment with raspberry or your favourite fruit curd! Chocolate spread will work too, just leave out the icing sugar.

## THEME YOUR BISCUITS

There are so many cookie cutters available these days that you can turn these biscuits into something special just by getting a suitable cutter. Most shapes are available in different sizes so you can still enjoy the cutaway effect. Heart shape cutters will look great with strawberry or raspberry jam!











# BOURBON BISCUITS

**BAKE THESE BISCUITS INSPIRED BY A FAMILY FAVOURITE TEATIME TREAT**



Prep time: 45 mins Baking time: 25 mins



Servings: 18

## INGREDIENTS:

### For the biscuits

- 250g/9oz plain flour
- 125g/4oz unsalted butter
- 125g/4oz caster sugar
- 2 tbsp golden syrup
- 50g/2oz cocoa powder
- 1 tsp bicarbonate of soda
- 3 tbsp milk

### For the filling

- 75g/3oz unsalted butter, softened
- 125g/4oz icing sugar
- 15g/1/2oz cocoa powder

## METHOD:

Put all of the biscuit ingredients into a food processor and pulse until the mixture clumps together. Tip the dough onto the work surface and bring it all together.

Place the dough onto some baking parchment and roll it out trying to keep it as rectangular as possible. Trim it into a 23x30.5cm (9x12in) rectangle. Cut it into three even strips lengthways and then across the way at 2.5cm (1in) intervals. Using a skewer mark each length of the biscuit with five holes. Chill for around 30 minutes.

Now bake the biscuits for 25 minutes at 180°C/350°F/Gas mark 4 and slide a knife between each one to make sure that they are separate. Leave them to cool completely.

### The filling

Put the softened butter, icing sugar and cocoa powder into a bowl and mix until combined. It might seem dry at first but it will come together. The goal is to make a thick butter cream.

Use a piping bag to pipe the buttercream into the underside of 18 of the biscuits then sandwich the other side in top!





*Cook  
with your  
Kids!*





# CHOCOLATE BROWNIES

CREATE THE PERFECT BROWNIE WITH THIS SIMPLE RECIPE



Prep time: 25 mins Baking time: 20 mins



Servings: 10

## INGREDIENTS:

- 200g/7oz unsalted butter
- 200g/7oz milk chocolate chunks
- 100g/3½oz plain flour
- 50g/1¾oz cocoa powder
- 100g/3½oz white chocolate chunks
- 3 eggs, beaten
- 300g/10½oz golden caster sugar

## METHOD:

Preheat your oven to 180°C/350°F/Gas mark 4. Pop a pan on the hob, filled about halfway up with water and get it to the boil. In a heat-proof bowl, place the chunks of butter and milk chocolate, then place this onto the pan of boiling water. Ideally, the bowl should hover over the water and not be submerged. You need to keep stirring until all of the chocolate and butter is melted and combined. Leave to cool.

### Wet to dry

Sieve the flour and cocoa powder together into a separate bowl. Give the mixture a quick stir to combine the two powders. Next, using a new bowl whisk the eggs and sugar together until it is a pale yellow milky consistency that is smooth.

Add your chocolate mixture to the egg and sugar liquid and gently mix together with a wooden spoon. You don't need to overwork it. As soon as you have a thick, even chocolate mixture, stop.

Next, add in your sieved flour and cocoa powder. It might look like it won't come together at first, but keep stirring it in and you will end up with a thick, gooey shiny mixture. Ensure you keep putting your spoon right to the bottom of the mixture and lifting up, as the flour can cling to the bottom.

### More chocolate

Now add in your white chocolate chunks and gently stir them in until they are evenly spread throughout the mixture. Line a rectangular baking tin, roughly 30x20cm (12x8in) with greaseproof paper. Pour in your chocolaty mixture and smooth the top with a knife or spatula. Make sure that it is level all the way across.

Pop the mixture into the oven for 20-25 minutes. You will know when the brownie is done when it has formed a crust along the top and the edges are starting to come away from the tin. If you give the tin a wobble, the middle shouldn't move. However, you don't want to overcook it, as the middle needs to remain moist. Check it at 20 minutes and then add another couple of minutes between each check.

## PICK THE CHOCOLATE

We have chosen to use milk chocolate here to create the brownies. You'll find that many recipes use dark chocolate, which will create a far richer flavour – so it's really up to personal preference. Don't be afraid to play with fillings.

While we have used just white chocolate chunks here, you could add in other kinds of chocolate, nuts, biscuit or even fudge pieces.





# BONUS BROWNIES

SOME EXTRA RECIPES TO ADD A CREATIVE TWIST  
TO YOUR BROWNIES

## 1: WALNUT BROWNIES



Prep time: 40 mins Baking time: 20 mins



Servings: 12-16

### INGREDIENTS:

Use the same ingredients outlined on the previous page, excluding the white chocolate, plus:

- 70g/2½oz roughly chopped walnuts

### METHOD:

Follow the steps on page 104 to make the basic brownie mix.

Once you have your mixture, add the walnuts and stir to ensure even distribution.

Bake in the oven for 20 minutes, ensuring there's still a bit of a gooey centre. Delicious!



## 2: TRIPLE CHOCOLATE BROWNIES



Prep time: 40 mins Baking time: 20 mins



Servings: 12-16

### INGREDIENTS:

Use the same ingredients outlined on the previous page, plus:

- 70g/2½oz dark chocolate chips

### METHOD:

Follow the steps on page 104 to make the basic brownie mix.



Once you have your mixture, add the dark chocolate chips and stir to ensure they are evenly distributed.

Bake in the oven for 20 minutes, ensuring there's still a bit of a gooey centre. Decorate with extra chocolate chips, icing sugar or thin icing.





### 3: HAZELNUT BROWNIES

 Prep time: 40 mins Baking time: 20 mins  Servings: 12-16

#### INGREDIENTS

Use the same ingredients outlined on the previous page, excluding the white chocolate, plus:

- 70g/2½oz chopped hazelnuts



#### METHOD:

Use the same recipe that has been outlined on page 104 to make your basic brownie mix.

Once you have your mixture, add the hazelnuts and stir to ensure even distribution. Bake in the oven for 20 minutes, ensuring there's still a bit of a gooey centre. Then decorate with extra whole or chopped hazelnuts if desired.



### 4: RASPBERRY BROWNIES

 Prep time: 40 mins Baking time: 20 mins  Servings: 12-16

#### INGREDIENTS:

Use the same ingredients outlined on the previous page, plus:

- 70g/2½oz fresh raspberries

#### METHOD:

Use the same recipe that has been outlined on page 104 to make your basic brownie mix. Once you have your mixture, add the raspberries and stir to ensure even distribution.

Bake in the oven for 20 minutes, ensuring there's still a bit of a gooey centre. Decorate with extra raspberries or make a raspberry coulis to serve.




#### ADDITIONAL COMBINATIONS

- Orange & Cranberry • Chocolate & Orange • Butterscotch Chips • Marshmallow & Raisins • Marshmallow & Biscuit
- Salted Caramel • Mocha • Fudge • Black Forest









# RASPBERRY AND ALMOND BLONDIES

**A GOOEY DELIGHT THAT EVERYONE WILL ENJOY**



Prep time: 10 mins Baking time: 35 mins



Servings: 10

## INGREDIENTS:

- 125g/4½oz butter
- 200g/7oz white chocolate, chunks
- 110g/3¾oz caster sugar
- 2 eggs, beaten
- 130g/4½oz plain flour
- 120g/4¼oz fresh raspberries
- 100g/3½oz almonds, roughly chopped

## METHOD:

Preheat the oven to 190°C/375°F/Gas mark 5. Select a square, fairly deep tin and line it with greaseproof paper.

### Make the basic mix

Gently heat the butter over a hot pan until melted. Now pour it into a cold bowl before adding half of the white chocolate, stirring until it's completely melted and silky smooth.

Place the eggs and sugar in a separate bowl and whisk until thick and golden. Now sieve the flour into the bowl, add the white chocolate and butter mix. Fold everything together with a spatula until you reach a thick, smooth mixture.

### Add the extra ingredients

Now it's time for the extra ingredients that give the blondies a mouth-watering twist. Stir the raspberries, remaining chocolate and nuts into the mixture to create a thick and lumpy mix.

Pour into the tin lined with greaseproof paper and bake for 30-35 minutes. Your blondies will have a light golden colour when cooked, but you can check by using a knife through the centre to see whether the bake is complete. If there's some sticky residue on the knife then it needs a bit longer. Eventually you it should have a bouncy consistency when it's ready. Remove from oven and stand aside to cool for 5 minutes before cutting into squares.

Remove from tin, place on wire rack for further cooling and enjoy! You should consume them within two days for the best tasting results.

## MIX IT UP

The great thing about blondies is that they're so versatile. If you're not a big fan of raspberries then substitute them for blueberries, lemon or any other fruit that takes your fancy!



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# FLAPJACKS

**SWEET, CHEWY AND DELICIOUSLY OATY TREATS**



Prep time: 20 mins Baking time: 30 mins



Servings: 12-20

## INGREDIENTS:

- 200g/7oz light muscovado sugar
- 200g/7oz unsalted butter
- 5 tbsp golden syrup
- 5 tbsp honey
- 400g/14oz porridge oats
- 1 tbsp plain flour
- 1 tsp vanilla extract

## METHOD:

To begin, preheat the oven to 150°C/300°F/Gas mark 2 and line a large baking tray with greaseproof paper. Even though you're using greaseproof paper, it's a good idea to butter the paper a little as well, to ensure nothing sticks.

### Combine the ingredients

First, tip the oats and vanilla extract into a large bowl and mix with a wooden spoon.

Next, melt the butter in a saucepan. The heat should be kept nice and low as you don't want to burn the butter. Keep stirring it until it has melted. Slowly add the sugar, the syrup and the honey. Stir gently until it has dissolved into a paste with a honey-like consistency.

Take the butter mixture off the hob and pour gently over the oats. This is the point to add a handful of chocolate chips, nuts, glacé cherries, and so on, if you want to be creative with your flapjack recipe.

### Baking the flapjacks

Tip the mixture into the greased tray and pat it down into a solid shape. Ideally, it should be about an inch thick, but the thinner it is, the less time you'll need to cook it for.

Bake for 30-40 minutes, on a middle shelf. You can tell when flapjack is done because it turns a lovely golden brown.

When the flapjack is ready, leave it to cool in the tray for ten minutes, then divide up into squares or slices. The flapjack should have a slight crunch to the outer layer, but still be soft and pliable in the centre. Leave to cool before eating, as the sugary oats retain the heat very well and it's easy to burn yourself if you're not careful.

## AND FOR CHOCOHOLICS...

Dark or milk chocolate chips are a delicious addition to the recipe; just throw in a few handfuls to the recipe and it'll give the regular oaty taste a richer depth to off-set the light sweetness of the honey. Another way to get a chocolatey hit with your flapjacks is to melt chocolate in a bain-marie and dip the cooked squares of flapjack in, corner-first.











# BAKEWELL SLICE

A MODERN TAKE ON A POPULAR BRITISH DESSERT



Prep time: 20 mins

Baking time: 30 mins



Servings: 14

## INGREDIENTS:

### For the sweet shortcrust pastry

- 115g/4oz unsalted butter
- 175g/6oz plain/all-purpose flour
- 1 pinch salt
- 2 tbsp caster sugar
- 1 egg yolk
- 2 tbsp of cold water
- 4 tbsp raspberry jam

### For the topping

- 60g/2oz unsalted butter
- 60g/2oz caster sugar
- 1 egg, beaten
- 30g/1oz self-raising flour
- ¼ tsp baking powder
- 50g/1¾oz ground almonds
- 2 tsp almond essence

### For the icing

- 100g/3½oz icing sugar
- 1-2 tbsp cold water

## METHOD:

Dice the butter into small cubes. Sift the flour, salt and sugar and rub into the butter until it resembles breadcrumbs.

Mix the egg yolk with the water and add to the floured crumbs. Use a round-bladed knife to mix the ingredients together. If the mixture seems dry, stir in a little more water. Wrap the dough in plastic wrap and leave to chill in the fridge for 20 minutes.

### Build the slice

Flour a surface and roll the dough out to approximately 28x19cm (11x7.5in). Flip half of the dough over the rolling pin and lift into your rectangular tray.

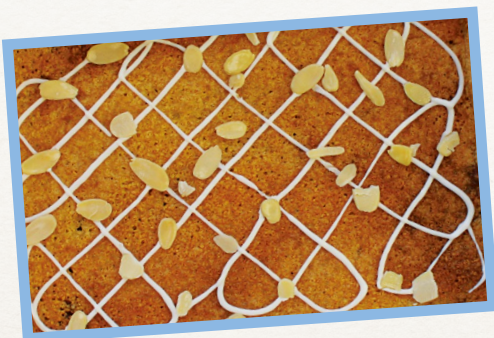
Cover the base and the edges of your dish with the pastry to approximately 3cm (1in) high. Finally, prick the base all over with a fork.

Mix 4 large tablespoons of raspberry jam together and spread evenly over the base of the dough. Leave to chill in the fridge for 10 minutes and heat the oven to 180°C/350°F/Gas mark 4.

Place the butter, caster sugar, egg, sieved flour, baking powder, almond essence and ground almonds into a mixing bowl. Beat the ingredients together until thick.

Carefully spoon the topping over the jam to a smooth and even level. This can be tricky, so use the under side of a tablespoon and try not to lift any of the jam into the topping mixture.

Bake in the oven for 30 minutes or until the pastry is golden brown and the top is firm to touch. Remove from the oven and leave to cool. Mix the icing sugar with water and drizzle on the top in a pretty pattern, along with a scattering of almonds.











# DESSERTS

END YOUR MEAL RIGHT WITH THESE TASTY RECIPES

If you have steered away from making pies and tarts because you've assumed they are too difficult, now is the time to push the fear back and embrace the pastry! It really isn't difficult to do and if you make a few mistakes we won't tell anyone. Besides, if you really can't face making pastry you can always use ready-made – it would be a crying shame to miss out on the tasty treats we have in store for you.

We kick off with a classic – apple pie. Served warm with ice cream, this simple combination becomes a thing dreams are made of. Once you have mastered your pastry making move onto a tangy lemon tart or add some sweetness with our traditional treacle tart. Learn to make jam for some delicious jam tarts, or simply embrace homegrown fruit and whip up a warming crumble. We have five variations that are sure to tickle your taste buds. If that wasn't enough, we finish the chapter with a traditional sticky toffee pudding that will make the perfect dessert for your Sunday Lunch with the family.

- 116** Apple Pie
- 118** Apple Pie Ideas
- 120** Eccles Cakes
- 122** Lemon Tart
- 124** Treacle Tart
- 126** Jam Tart
- 128** Apple Crumble
- 130** Warming Crumbles
- 132** Sticky Toffee Pudding

**“Embrace homegrown fruit and whip up a warming crumble. We have five variations that are sure to tickle your taste buds”**











# APPLE PIE

**A MUCH-LOVED FAVOURITE FILLED WITH BRAMLEY APPLES**



Prep time: 25 mins Baking time: 35 mins



Servings: 8

## INGREDIENTS:

### For the pastry

- 500g shortcrust pastry, chilled
- Flour for rolling pastry
- 1 egg white, beaten

### For the filling

- 4 medium-sized bramley cooking apples
- 2 tbsp caster sugar

## METHOD:

Either use homemade pastry or buy a pre-made block. Using a floured rolling pin and a floured work surface or board, start to roll out two thirds of the pastry, continuing to sprinkle flour under the pastry and on the rolling pin to avoid them becoming sticky. Roll until the pastry is around 27x27cm (10.5x10.5in). Place this over the pie dish making sure you press it right into the base. Trim the excess with a knife and discard.

Roll out the remaining pastry to make a pie lid that is slightly bigger than your tin. Then place both in the fridge briefly to chill while you move on to preparing the apples.

### The filling

Peel, quarter and remove the core from the apples and chop into small cubes. Work quickly as the apples will start to go brown. Now fill the pastry case with the apples making sure it is higher in the centre as the apples will shrink with cooking. Sprinkle the sugar over the apples. Then brush the edges of the pastry case with the egg white using a pastry brush. Place the lid over this and press firmly along the edges to seal it. Trim off the excess pastry using a knife.

Make a slit in the middle about 2cm (1in) long to allow steam to escape. And you can make a pattern using a fork along the edges of the crust, or simply use a thumb to crimp the edges.

Bake at 200°C/400°F/Gas mark 6 for about 30-40 minutes. Test with a skewer to see if the apples are soft and cooked through and the pastry is golden brown. Remove from the oven and sprinkle a small amount of sugar over the pie. Serve hot or cold with custard, or ice cream.

## ADDED SPICE

To make a pie with a difference, sprinkle ½ teaspoon of cinnamon powder over the apples and add a handful of sultanas before cooking. Alternatively, add a handful of fresh or frozen blackberries could be added to the apples as another option.



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# APPLE PIE IDEAS

A FEW EXTRA OPTIONS SO YOU GET TO DEVOUR EVEN MORE PIES

## 1: APPLE & BLACKBERRY

Prep time: 10 mins Baking time: 35 mins Servings: 8

### INGREDIENTS:

The same ingredients as in the recipe on the previous page, plus:

- 100g/3½oz blackberries
- Zest of 1 orange

### METHOD:

Peel and core the apples and place in a large bowl. Tip in the blackberries and stir gently to combine. Zest the orange over the bowl and give a final stir to mix. Spoon into the prepared pie dish and top with the pastry lid. Make a steam hole and cook for 35 minutes, until golden brown.



## 2: APPLE, CUSTARD & TOFFEE

Prep time: 10 mins Baking time: 35 mins Servings: 8

### INGREDIENTS:

Same ingredients as listed in the recipe on the previous page, plus:

- 100g/3½oz ready-made custard
- Handful of toffees



### METHOD:

Peel, core and slice the apples. Sprinkle with the sugar and spoon half into the prepared pie dish. Use a spoon to add the custard on top of the apples. Try to spread it evenly then top with the rest of the apples. Use your fingers or a skewer to poke the toffees in gaps between the apples. Make sure they are even.





## 3: CHEESE & APPLE

 Prep time: 10 mins Baking time: 35 mins  Servings: 8

### INGREDIENTS



- 560g/20oz plain flour
- ½ tsp salt
- 100g/4oz white fat/shortening
- 85g/3oz cold butter
- 60g/1oz grated cheddar
- 140ml/5fl oz ice water

### METHOD:

Combine the flour, salt and fats together in a bowl until they resemble breadcrumbs. Make sure the ingredients are nice and cold. Stir the cheddar through the mixture until it is incorporated. Start to add the water to the mixture and use a rounded knife to bring together. You may not need all of the water, so don't tip it all in! Mold into a ball, cover in plastic wrap and chill for 20 minutes. Now, follow the steps on p117 to make the rest of the apple pie.



## 4: PEANUT & CHOCOLATE

 Prep time: 10 mins Baking time: 35 mins  Servings: 8

### INGREDIENTS:

Ingredients for the filling, as listed on the previous page, plus:

- 170g/6oz crunchy peanut butter
- 170g/6oz dark chocolate chips

### METHOD:

Peel, core and dice the apples. Put in a bowl and sprinkle with the sugar. Add the peanut butter and combine. You might find it easier to add a spoonful at a time so you can distribute it evenly. Scatter the chocolate chips into the mix and toss lightly. Tip into the pie case, add the pie lie and then bake until golden, for around 35 minutes.



### ADDITIONAL COMBINATIONS

- Apple & Raspberry • Toffee Apple • Apple and Raspberry • Rhubarb and Apple • Apple and Ginger
- Spiced Apple • Apple and Plum • Apple and Blackcurrant • Apple and Cinnamon









# ECCLES CAKES

OTHERWISE KNOWN AS THE SQUASHED FLY PASTRY,  
THIS IS A SWEET TREAT WORTH THE EFFORT



Prep time: 1 hour Baking time: 15 mins



Servings: 20

## INGREDIENTS:

### For the rough puff pastry

- 225g/8oz plain flour
- Pinch of salt
- 175g/6oz butter
- 100ml/ 3¼fl oz cold water
- 1 tsp lemon juice

### For the filling

- 175g/6oz currants
- 50g/1¾oz chopped mixed candied peel
- 50g/1¾oz muscovado sugar
- Zest of 2 lemons

### To coat

- 1 egg for glaze
- Sugar for sprinkling

## METHOD:

Grate two lemons. Mix the currants, candied peel, muscovado sugar and lemon zest together in a bowl and set aside.

### Sticky dough

Using a sieve, sift the flour and salt into a bowl. Cut the butter into 2cm/¾in small squares. Add the butter into the bowl and mix until the butter is coated. Juice half a lemon. Using a table knife, stir in 1 tsp of lemon juice and the water. You should end up with a sticky, stretchy dough. If your mixture is too dry, add small amounts of water until you are happy with it.

Dust your countertop and your hands with flour, and lightly knead the dough until smooth. Roll the dough out to form a 30x10cm (12x4in) rectangle. Fold the bottom third of the rectangle up and the top third down. Seal the sides by pushing the dough down with a rolling pin. Wrap in cling film and let it chill in the fridge for 15 minutes.

Lightly flour your counter top again and then repeat the folding process about four times. Wrap in cling film and chill for another 30 minutes.

### Little parcels

Using your rolling pin, roll out half the dough into a 50x20cm (20x8in) rectangle. Cut the rectangle in half lengthways and then cut each strip into five squares. These will be your biscuits.

Place a heaped teaspoon of the filling on to each pastry square. Lift the edges of the pastry up over the filling and pinch them together to seal like a parcel. Turn the parcels over and using a knife cut three slits diagonally across the top to score them.

Using a pastry brush, mix the egg and brush the tops of each parcel with egg to create a shiny glaze. Sprinkle a generous amount of sugar (about a tbsp) over the top of each biscuit. Repeat the process with the remaining dough to create 20 Eccles cakes. Place the parcels on top of baking parchment on a baking tray and bake at 220°C/425°F/Gas mark 7 for 12-15 minutes until golden.

Once your biscuits are baked, pour a bit of melted butter through the slits to make them extra buttery. Serve warm.







# LEMON TART

**FULL OF ZESTY CITRUS FLAVOUR, THIS IS A DELICIOUS DESSERT**



Prep time: 60 mins Baking time: 45 mins



Servings: 8

## INGREDIENTS:

### For the tart

- Shortcrust pastry (enough to cover a 22cm tart tin), See page 30 for how to make it, or buy ready-made

### For the filling

- Juice of 2-3 lemons (around 100ml/3½fl oz)
- 2 tbsp lemon zest
- 150ml/5 fl oz Double cream
- 5 eggs
- 140g caster sugar



## METHOD:

Preheat the oven to 160°C/320°F/Gas mark 3.

Line the baking tin with the pastry, leaving about an inch or so to overhang. Make sure you patch up any holes with extra pastry. Chill in the fridge for 30 minutes.

Then cover the base with baking parchment or tin foil and fill with baking beans or rice. Bake in the oven for 10 minutes then take the beans out and leave the pastry to cool.

### Add a bit of zest

Whisk the eggs, lemon juice, cream and sugar in a large bowl until well combined. Now pass the mixture through a sieve.

Stir in the lemon zest and pour the lemon mixture into the pastry case. Now bake until the filling is set, which will take about 30 minutes.

## MEASURE YOUR PASTRY

In order to ensure you have enough pastry, place the pastry dish on top of the rolled out pastry and cut around the tin, allowing an inch between the edge of where you are cutting.







# TREACLE TART

IT'S SWEET, STICKY AND ABSOLUTELY HEAVENLY



Prep time: 40 mins Baking time: 30 mins



Servings: 6

## INGREDIENTS:

### For the pastry

- 100g/3½oz plain/all purpose flour
- 50g/1¾oz unsalted butter
- Zest of a small orange
- A glass of iced water

### For the filling

- 50g/1¾oz fresh, white breadcrumbs
- 4 tbsp golden syrup
- 4 tbsp lemon juice
- 4 tbsp ground ginger



## METHOD:

Preheat the oven to 200°C/400°F/Gas mark 6. Place an empty baking tray in the oven.

Rub the butter into the flour until it resembles breadcrumbs. Stir in the orange zest. Add water a tablespoon at a time until the dough comes together (but isn't sticky). Shape into a ball, cover in plastic wrap and stick in the fridge for about half an hour.

### Work on the tart

Put the breadcrumbs into a bowl and then stir in the golden syrup, lemon juice and ground ginger, until you have a nice and smooth mixture.

Once the pastry has chilled, flour a surface and roll it out. You are looking for roughly 2mm thickness and a big enough circle for a 23cm (9in) tin. Place the pastry into the tin and press it carefully into the tin. Leave it in the fridge for another 30 minutes. Then prick the base with a fork. Now cut away any excess pastry around the edge. Cover it with tin foil and fill it with baking beans or rice. Blind bake the pastry in the oven for 15 minutes. Remove the cooked pastry from the oven and pour in your syrup mixture.

### Bake the tart

Place the preheated baking tray in the oven for 20 minutes and then turn the oven down to 180°C/350°F/Gas mark 4, for another 10 minutes.

Take out of the oven and let it cool on a wire rack. Eat while it is still warm, or wait until it is cold.

## NOBODY LIKES A SOGGY BOTTOM

Any time a filling is placed on pastry, you risk that pastry going soggy.

While this is by no means the end of the world, placing the tin on a preheated baking tray means it will crisp up the bottom of the tart and help avoid a soggy mess.





*Cook  
with your  
Kids!*

### **VARIATIONS**

Strawberry jam is always a winner with kids, but try experimenting with different flavours for more adventurous adults – pineapple jam works well for a tropical twist. Make your own jam if you're feeling extravagant!





# JAM TARTS

THESE TASTY TREATS COULDN'T BE MORE SIMPLE OR MORE SATISFYING TO MAKE BY HAND



Prep time: 15 mins Baking time: 15 mins



Servings: 12-16

## INGREDIENTS:

### The biscuits

- 250g/8<sup>3</sup>/<sub>4</sub>oz shortcrust pastry (you can make your own or cheat and buy pre-made)
- Strawberry jam
- Lemon curd

### The filling

- Make your own jam or simply buy some

### To make the jam

- 1kg/2lb strawberries
- 750g jam sugar
- Juice of one lemon

## METHOD:

### Make the jam (optional)

Wipe the strawberries with a damp cloth – don't wash them in water as this will add too much moisture. Hull the strawberries by using a knife to remove the stalk then chop any large strawberries in half. Place the strawberries in a bowl and mix with the sugar, cover and leave overnight.

Tip the strawberry mixture into a heavy bottomed pan with the lemon juice and cook gently over a low heat. When the sugar has completely dissolved and there are no grains left, turn up the heat and bring it to the boil. Boil hard for 5-10 minutes until the jam reaches 105°C. Turn off the heat. Now scoop and scum that has risen to the top of the mix then leave to cool for a further 15 minutes. Now evenly split into 3-4 sterile jars.

### Form the tarts

Preheat your oven to 180°C/350°F/Gas mark 4 and grease a tart tray with a thin coating of butter.

Roll your shortcrust pastry onto a lightly-floured surface until it is around 1/2cm thick. Pastry is best worked with in cooler temperatures so it doesn't start to get sticky.

Use a 3cm cookie-cutter to make as many circles in the pastry as possible. If you haven't got one of those, simply match up a glass/jar lid up with the size of each tart diameter and use that to get pastry circles. You can re-roll the leftover pastry and cut some more circles out if you want to minimise waste. Place each circle into each tart mould and gently press the pastry into shape, but don't handle it too much.

### Add the filling

Spoon a small amount of your choice of filling such as strawberry jam or lemon curd into each tart, being careful not to overfill. The jam will bubble slightly in the heat of the oven and spread out a little. If they are looking a little empty, you can always add more filling later before the tarts have cooked through.

Bake for 10-15 minutes until the pastry has turned slightly golden. Watch out for over-spilling jam burning! Let the tarts cool before serving as the jam will be piping hot.







# APPLE CRUMBLE

THIS CRUMBLE IS THE PERFECT COMFORT FOOD TO  
INDULGE IN AFTER A SUNDAY LUNCH



Prep time: 20 mins Baking time: 20 mins



Servings: 9

## INGREDIENTS:

### For the crumble

- 2 tsp cinnamon
- 120g/4oz brown sugar
- 180g/6oz butter
- 250g/8¾oz cup oats
- 300g/10½oz flour
- 2 tbsp lemon zest

### For the filling

- 1kg/2lb apples
- 2 tsp cinnamon
- 100g/4oz butter
- 200g/7oz raisins
- 4 tbsp lemon juice
- 1 tbsp brown sugar

## METHOD:

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

Grease a medium sized pie dish with butter. For this recipe we used a 20x15cm (6x8in) enamel dish, but a round or rectangular glass or ceramic pie dish will work, too.

Core and peel the apples and chop them into small chunks (about 2cm/¾in). Place the apples into a bowl and add 2 tps of the cinnamon, a heaped tbsp sugar and the raisins. Mix together until combined.

### Buttery apple mixture

Place the mixture into your greased pie dish and press it down with the back of a tablespoon to spread it out evenly. Juice two lemons and pour this over the mixture so it is equally spread over the top. Weigh out 100g (4oz) of the butter and cut it into small cubes. Scatter the cubes over the top of the apple mixture and set aside. This will soften your apples and make them melt in your mouth when baked.

### Coarse crumbs

In a bowl, mix together the flour and 2 tps of cinnamon and then rub in the remaining 180g (6oz) of butter to create coarse, slightly lumpy crumbs. Don't worry, this should get a bit messy and the dough will stick to your hands. Just try to get as much of it into the bowl as possible when you're finished, then wash your hands and continue.

Grate the zest of two lemons, then add the oats, lemon rind and the rest of the sugar into your crumb mixture and combine. Sprinkle the rest of the cinnamon over the apple mixture.

Finish it off by covering the apple mixture with your crumble and bake for 20 minutes or until golden brown. Serve warm with custard, vanilla ice cream or cream.



# WARMING CRUMBLES

CELEBRATE HOMEGROWN FRUIT WITH THESE SIMPLE RECIPES

## 1: CLASSIC APPLE

⏪ Prep time: 10 mins Baking time: 20 mins ⏪ Servings: 8

### INGREDIENTS:

Use the same ingredients as listed for the crumble on the previous page, plus

- 1kg/2lb bramley apples
- 3 tbsp caster sugar

Once you have made the crumble following the steps on p129, set it aside then peel, core and chop the apples. This recipe is a more simple take on the previous one and is all about the delicious apples. Place the apples into your chosen dish then sprinkle them with the sugar and stir until well combined. Now, top with the crumble mixture and bake in the oven for around 20 minutes.



### METHOD:



## 2: APPLE AND BLACKBERRY

⏪ Prep time: 10 mins Baking time: 20 mins ⏪ Servings: 8

### INGREDIENTS:

Use the same ingredients as listed for the crumble on the previous page, plus



- 800g/1lb 12oz bramley apples
- 200g/7oz fresh blackberries
- 3 tbsp caster sugar

### METHOD:

Once you have made the crumble following the steps on p129, set it aside then peel, core and chop the apples. Cut each blackberry in half as this will help the juices ooze and mix into the filling while it cooks. Place the apples and blackberries into your chosen dish then sprinkle them with the sugar and stir until well combined. Now, top with the crumble mixture and bake in the oven for around 20 minutes.



## 3: SPICED PLUM

 Prep time: 10 mins Baking time: 20 mins  Servings: 8

### INGREDIENTS

Use the same ingredients as listed for the crumble on the previous page excluding the apples, plus



- 800g/1lb 12oz fresh British plums
- 4 tbsp caster sugar
- 1 tsp cinnamon

### METHOD:

Once you have made the crumble following the steps on p129, set it aside then chop up the plums. This recipe ensures all focus is on the fresh plums. Place the plums into your chosen dish then sprinkle with the sugar and cinnamon, then stir until well combined. Now, top with the crumble mixture and bake in the oven for around 20 minutes.



## 4: RHUBARB

 Prep time: 10 mins Baking time: 20 mins  Servings: 8

### INGREDIENTS:

Use the same ingredients as listed for the crumble on the previous page excluding the apples, plus

- 800g/1lb 12oz fresh rhubarb
- 4 tbsp caster sugar

### METHOD:

Once you have made the crumble following the steps on p129, set it aside then chop up the rhubarb. This recipe ensures all focus is on the tasty rhubarb. Place the rhubarb into your chosen dish then sprinkle with the sugar and stir until well combined. Now, top with the crumble mixture and bake in the oven for around 20 minutes. Serve warm with some custard!



### MAKE A THREE INGREDIENT CRUMBLE TOPPING

If you don't like oats or anything fancy in your crumble try a more basic recipe • Simply rub cold butter, sugar and flour together to make a breadcrumb type mixture then top your chosen fruit filling with it • Try 150g/5oz plain flour, 100g/31/2oz butter and 85g/3oz of demerara sugar.










# STICKY TOFFEE PUDDING

MAKE A DATE AND IMPRESS YOUR GUESTS WITH THIS SWEET AND GOOEY PUDDING FAVOURITE

 Prep time: 20 mins  Baking time: 40 mins  Servings: 8

## INGREDIENTS:

### For the pudding

- 120g/4 $\frac{1}{4}$ oz flour plus 1 tbsp
- 1 tsp baking powder
- 130g/4 $\frac{2}{3}$ oz pitted dates
- 4 tbsp butter
- 150g/5 $\frac{1}{4}$ oz caster sugar
- 1 egg
- 1 tsp bicarbonate of soda
- 1 tsp vanilla essence
- 300ml/10fl oz boiling water

### For the sauce

- 6 tbsp butter
- 10 tbsp brown sugar
- 4 tbsp double cream

## METHOD:

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

### Fine dates

Using a chopping board, cut the dates as finely as possible into small cubes. Place the date pieces into a bowl and coat them in a tbsp of flour so they don't all stick together inside the pudding.

### Runny mixture

In a separate bowl, beat the butter and sugar together until smooth. Then add the egg, followed by the flour and baking powder, and mix. Once combined, add the dates and the bicarbonate of soda. Finally, add in the vanilla essence and the boiling water. Don't worry if the mixture seems very runny, this is normal. Pour it into a 15x15cm (6x6in) dish, preferably a glass dish. Bake in the oven for 35-40 minutes or until firm to the touch. If you use a glass dish you can check if the sponge is cooked through by carefully lifting the dish so you can see the bottom of the pudding.

### Gooey sauce

Once the pudding is out of the oven you can start on the sauce. Boil the butter, sugar and cream together in a saucepan on a medium heat for a minute, stirring constantly to avoid it sticking to the pan. Pour the sauce over the cooked pudding.

The great thing about this dessert is that you can make it ahead of time so it is perfect for dinner parties. When you are ready to serve it, put the pudding back into the oven at 180°C/350°F/Gas mark 4 and warm through for 20 minutes.

Serve your sticky toffee pudding warm with double cream, custard or vanilla ice cream.











# BREADS

**GET THOSE ARM MUSCLES WORKING BECAUSE  
YOU'RE GOING TO 'KNEAD' THEM**

**Y**ou don't have to make your own bread – even if you're not near a baker's you can pick up a decent loaf from a supermarket. However, if you decide to buy your bread, you really do miss out on so much.

There is something so satisfying about making your own bread that you simply have to try it at least once. True, there is a bit of waiting around and yes, you do have to expend some physical exertion but once that loaf is in the oven and the smell hits you, it is all worthwhile.

The good news with bread is that once you have mastered the basic technique, you are able to let your imagination go wild with toppings and extra ingredients. We begin with a basic white and wholemeal recipe, which you can use as the base for anything you can dream up. You'll also find an easy recipe for dinner rolls as well as a recipe for homemade breadsticks which go down a treat at dinner parties.

If you're feeling a bit more adventurous, we've included a recipe for soda bread and sourdough which, although notoriously difficult, we've made easy.

Finally we feature a fantastic range of dessert breads including hot cross buns and scones to remind you that bread doesn't always have to be savoury.

Once you are armed with these recipes we're positive that bread will no longer be a daunting prospect and you'll never buy a supermarket loaf again.

**136** Basic White Loaf

**138** Filled Bread

**140** Wholemeal Bread

**142** Dinner Rolls

**144** Breadsticks

**146** Soda Bread

**148** Sourdough

**150** Classic Cheese Twists

**152** Scones

**154** Scrumptious Scones

**156** English Muffins

**158** Hot Cross Buns

**"There is something so  
satisfying about making your  
own bread that you simply  
have to try it at least once"**











# BASIC WHITE LOAF

**MAKING BASIC WHITE BREAD ISN'T HARD. FOLLOW THIS METHOD TO BAKE THE PERFECT SANDWICH LOAF**



Prep time: **1 hour 40 mins**

Baking time: **30 mins**



Servings: **10**

## INGREDIENTS:

- 500g/19oz strong white bread flour
- 7g/½ tsp of dried yeast
- 10g/¾ tsp table salt
- 1 tbsp (15ml) olive oil
- 300ml/10fl oz warm water
- 1 tablespoon of milk

## METHOD:

Place the flour, dried yeast and salt in a large bowl. Try not to let the yeast and salt touch at this stage as the salt will kill the yeast.

Measure out the water and add the olive oil. Pour this into the bowl along with your other ingredients.

Slowly bring the mix together with your hands until a rough dough is formed. Scrape the dough onto a lightly floured work surface.

### Knead the mixture

Knead the bread by pushing away part of the dough with the base of your hand then pulling it back in order to stretch it. Do this until the dough is smooth and satiny – this will take around 10 minutes.

Roll into a ball and place into a large clean, lightly oiled, bowl and cover with plastic wrap. Leave in a warm place for 45 minutes to an hour or until the dough has doubled in size.

Scrape the dough onto your work surface and push the air out of the dough by pushing your fingers into it and creating a circle with the dough.

Shape the loaf by rolling the dough in on itself from the top to the bottom creating a tight cylinder shape and tuck the ends slightly under.

### Bake and eat

Place on a baking tray with the seam of the dough on the bottom. Dust with flour and leave in a warm place to rise for 30 minutes. While the dough is rising, preheat the oven to 250°C/475°F/Gas mark 10, or its highest setting.

When your dough has risen, use a serrated knife to score a ½ inch deep line length ways across the top of your loaf.

Place on the middle shelf of your oven and bake for 10 minutes then turn your oven down to 180°C/350°F/Gas mark 4 and bake for a further 20 minutes. Your loaf is fully baked when it has a well-browned crust and sounds hollow when tapped on the bottom of it. Cool on a wire rack.

## STEAM TOP TIP

When you preheat the oven, place a baking tray on the bottom. Just after you've placed your bread in the oven, pour a small amount of water onto the empty tray, then quickly close the oven door to trap the steam. This will help to create a good crust and a well-risen loaf.



# FILLED BREAD

ELEVATE THE HUMBLE LOAF INTO SOMETHING DIVINE

## 1: CHICKEN & CHORIZO

⏪ Prep time: 5 mins Baking time: 30 mins ⏪ Servings: 10

### INGREDIENTS:

- 1 batch of white bread dough
- 100g/3½oz chorizo
- 100g/3½oz cooked chicken (Chicken breast works well but you can also opt for thigh for more flavour.

### METHOD:

Preheat your oven as high as it will go. After the second rise is complete, dice up the chorizo and chicken pieces.

Knead the chicken and chorizo into the dough until it is all incorporated. Shape and then place in the oven.

The chorizo will leak all of its gorgeous juices as it cooks, so this isn't a neat recipe. But as it releases its juices, it spikes the bread with intense orange pockets of spice.



## 2: CHEESE & ONION

⏪ Prep time: 10 mins Baking time: 30 mins ⏪ Servings: 10

### INGREDIENTS:

- 1 batch of white bread dough
- 100g/3½oz grated parmesan
- 50g/1¾oz diced red onions
- 50g/1¾oz crumbled goats cheese

### METHOD:

Preheat your oven as high as it will go. While the bread is on its second rise, gently fry the onions in a small amount of oil.



After the bread has risen, knead the onions in with the bread. Then work in the cheeses, making sure that everything is well combined.

Shape the loaf as required and place in the oven. This will smell delicious!





## 3: CHOCOLATE & HAZELNUT

 Prep time: 5 mins Baking time: 30 mins  Servings: 10

### INGREDIENTS



- 1 batch of white bread dough
- 200g/7oz chocolate hazelnut spread:
- 50g/13/4oz chopped hazelnuts
- Handful of whole hazelnuts

### METHOD:

Preheat your oven as high as it will go. Once the bread has had its second rise, roll out to very thin, roughly the thickness of two pennies. Slather this with the chocolate hazelnut spread, leaving a thin gap around all of the edges. Sprinkle the chopped hazelnuts over the spread, getting them nice and even. Sprinkle the whole hazelnuts over. Roll the dough up and cut into however many pieces you want. Pop in the oven until golden brown and filled with warm, melted hazelnut chocolate.



## 4: HERB

 Prep time: 5 mins Baking time: 30 mins  Servings: 10

### INGREDIENTS:

- 1 batch of white bread dough
- Bunch of parsley
- Bunch of basil
- Bunch of chives
- 1 tbsp salted butter, melted
- Salt and pepper to taste

### METHOD:

Preheat your oven as high as it will go. Finely chop the herbs – you don't want any big clumps. After the bread dough has risen, knock it back and then knead all of the herbs into the dough. Keep kneading until they are evenly dispersed.

Shape the dough and then brush it with the melted butter. Sprinkle the salt and pepper on top of the crust and then bake until the bottom sounds hollow when tapped.



### ADDITIONAL COMBINATIONS

- Orange & Cranberry • Chocolate & Orange • Garlic & Rosemary • Chocolate Chip • Peanut Butter
- Ham & Cheese • Tomato & Basil • Pesto & Pine Nut





### **FULL OF FLAVOUR**

For extra flavour and texture try adding a handful of mixed seeds into your dough before adding the water. You can also top your loaf with some seeds to give it a beautifully rustic appearance.





# BASIC WHOLEMEAL LOAF

**WITH THESE SIMPLE STEPS YOU CAN EASILY CREATE  
A FANTASTIC RUSTIC WHOLEMEAL LOAF**



Prep time: 1 hour 20 mins

Baking time: 30 mins



Servings: 8

## INGREDIENTS:

- 500g/19oz strong wholemeal bread flour
- 7g/½ tsp dried yeast
- 10g/¾ tsp table salt
- 1 tbsp (15ml) olive oil
- 350ml/12fl oz warm water

## METHOD:

Place the flour, dried yeast and salt in a large bowl. Try not to let the yeast and salt touch at this stage as the salt will kill the yeast.

Measure out the water and add the olive oil. Pour this into the bowl along with your other ingredients.

Slowly bring the mix together with your hands until a rough dough is formed. Scrape out the bowl onto a lightly floured work surface.

### Knead the mixture

Knead the bread by pushing away part of the dough with the base of your hand then pulling it back in order to stretch it. Do this until the dough is smooth and satiny – this will take around 10 minutes.

Roll into a ball and place into a large clean, lightly oiled, bowl and cover with plastic wrap. Leave in a warm place for 45 minutes to an hour or until the dough has doubled in size.

Scrape the dough onto your work surface and push the air out of the dough by pushing your fingers into it and creating a circle with the dough.

Shape the loaf by rolling the dough into a tight round ball and sprinkle the top with flour or oats.

### Bake and eat

Place on a baking tray with the seam of the dough on the bottom. Leave in a warm place to rise for 30 minutes. While the dough is rising preheat the oven to 250°C/475°F/Gas mark 10 or its highest setting.

Place on the middle shelf of your oven and bake for 10 minutes then turn your oven down to 180°C/350°F/Gas mark 4 and bake for a further 20 minutes. Your loaf is fully baked when it has a well-browned crust and sounds hollow when tapped on the bottom of it.

Leave on a wire rack until it has completely cooled and enjoy!









# DINNER ROLLS

**SERVE THESE SIMPLE WHITE ROLLS ON A SIDE PLATE, WARM FROM THE OVEN**



Prep time: **30mins** Baking time: **10 mins**



Servings: **12**

## INGREDIENTS:

- 750g/26oz strong white bread flour
- 7g/½ tsp dried yeast
- 50g/1½oz butter
- 110ml/4fl oz warmed milk
- 350ml/12fl oz warm water
- 2 tsp salt

## METHOD:

With your hands, gently combine the yeast, salt and flour.

Add the chunks of butter and use your fingers to mix it into the dry ingredients. You want to rub the mixture between your fingers, until the whole thing resembles breadcrumbs. This will take quite a while. If there is too much flour, then add an extra chunk of butter to help mix it together.

In a jug, combine the warmed milk and water. Add this to your breadcrumbs mix and give it a stir with a wooden spoon until it is roughly combined. Continue to mix with your hands until it forms a smooth dough. If you find that the dough is too wet and is sticking to your hands, add more flour. If you have too much flour and the dough is flaky, then add a touch more warm water.

Once you have a dough ball, turn it out onto a floured surface. It's time to start kneading. You will want to knead for around 25 minutes to ensure that it is adequately worked. The dough should feel elastic and smooth when it is done. Add drops of water if it gets too dry as you work.

## Rise and bake

Pop the dough into a large bowl and cover with plastic wrap. Set aside in a warm spot until the dough doubles in size.

Transfer the dough back to a floured surface. During the rising process, the dough will get lots of air pockets, so you need to knead the dough again to knock this air out of it. This is commonly called 'knocking back'.

Separate the dough into individual balls. This recipe will make about 12 large rolls. Roll the balls in your hands to smooth them out and then flatten them slightly. Place them on a greased baking tray close together. Cover with plastic wrap once again and return to your warm spot until the dough has doubled in size again. Preheat your oven to 200°C/400°F/Gas mark 6.

Transfer the baking tray to your oven. Bake for about 10 minutes, until the rolls are golden brown on top and cooked through. Check they are cooked by tapping on the base. It should sound hollow. Let the rolls cool slightly and then pull them apart.

## HARD WORK PAYS OFF

The process of kneading means stretching and working dough to combine all of the ingredients, which creates a smoother, more elastic dough. You need to knead for a long time to get good results, but your bread will be worth it! Check out our guide to kneading on page 26.





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### **EXTRA FLAVOUR**

When the dough is being pummelled, that's the time to add more ingredients. Olives, sundried tomatoes, walnuts, any herbs and spices you like, will all work well in breadsticks. Alternatively, rosemary and a handful of grated hard cheese complement each other well if you want to keep it simple. If you're looking for something a little plainer, then sprinkling sea salt and black pepper on the sticks before they go into the oven really brings out the flavour of the bread.





# BREADSTICKS

**VERSATILE SNACKS FOR DIPPING OR EATING ON THEIR OWN**



Prep time: 40 mins Baking time: 8 mins



Servings: 30

## INGREDIENTS:

- 450g/16oz white bread flour
- 7g/½ tsp dried yeast
- 1 tsp salt
- 2 tsp dried rosemary
- 250ml warm water
- 1 tbsp olive oil

## METHOD:

Preheat oven to 200°C/400°F/Gas mark 6.

### Creating the dough

Breadstick dough uses a high quantity of flour, to create a dry, crumbly product, so you need to keep an eye on the amount of water that you're using. Sieve the flour and yeast into a large bowl, then add water gently, mixing it in as you go. If you find your dough starting to go sticky instead of smooth, then add a touch more flour.

Knead for at least ten minutes. It's a lot of hard work to pummel the dough into submission, but you'll be able to tell when it's ready by the fact that it will start to become solid and springy.

Add the rosemary in at this stage, then knead and stretch it like you would a pizza dough to get lovely light breadsticks. Pull the dough into a large rectangle, around 2mm thick.

### Rolling the breadsticks

Now slice the dough into even strips and using your fingers roll them into long cylindrical shapes. The breadsticks will expand slightly, so any imperfections are likely to be baked away. What you want here is consistency – if the sticks aren't of a very similar size and texture then they will cook unevenly. You can make them varying lengths if you want, but try to keep their thickness consistent.

### Time to bake

A good tip is to pick the raw breadstick up by the middle, as this is a relatively springy dough and will stretch out. Lay the breadsticks onto a greased tray with about an inch between them. They won't expand much, but they will a little. Brush lightly with olive oil and place on the top shelf of the oven for only around eight minutes.

While one batch is in the oven, you can work on the next. This recipe creates around 30 breadsticks, but with only eight minutes to cook, you'll be able to bake them all within 30 minutes.







# SODA BREAD

**THIS FILLS THE HOME WITH A WARM 'JUST BAKED' BREAD SMELL, MAKING IT GREAT FOR A QUICK WEEKEND TREAT**



Prep time: 30 mins Baking time: 30 mins



Servings: 8

## INGREDIENTS:

- 500g/17oz wholemeal flour
- ½ tsp salt
- 2 tsp bicarbonate of soda
- 400ml/13fl oz buttermilk

## METHOD:

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

Sieve the flour, bicarbonate of soda and salt in a bowl. Make a well in the middle and pour in the buttermilk.

Using a wooden spoon, mix everything together. It will come together nicely without being too sticky but it should still be a bit tacky. It will probably take 4-5 minutes to form it into a workable dough.

### Quick knead

Flour the surface of a table and knead the dough lightly with your hands. It shouldn't stick in clumps but should become smooth after about 2 minutes of kneading. Once the dough is smooth, make a ball and place it on a lightly floured baking tray.

Using a knife, score a deep cross in the centre of the dough and cover with a little flour.

Place into the oven and bake for around 30 minutes until the crust is a lovely deep golden colour.



## LIGHT AND DELICATE

When kneading the dough after mixing all the ingredients together, don't be tempted to do it for longer. Soda bread doesn't need to be worked on for long. Too much kneading will just make it chewy.





### **HOT OR COLD**

Serve warm in chunks, with real butter. This recipe creates a nice thick loaf, but it's not so great for sandwiches as it doesn't rise as much as some other breads do. However, there's a great crunch to the crust that also makes it an excellent dipping bread. The solid texture also makes it perfect to slice up and use for bruschetta.





# SOURDOUGH

## THE NO-FUSS VERSION THAT WON'T TAKE WEEKS



Prep time: 30 mins

Baking time: 65 mins



Servings: 4-6

### INGREDIENTS:

- 375g/13oz white bread flour
- 7g dried yeast
- 2 tsp salt
- 230ml warm water
- Vegetable oil/butter for greasing

### METHOD:

Sourdough bread is possibly one of the most complicated breads to create, as it usually requires what's known as a 'starter'. The starter is what gives sourdough its sour taste, but there is a much easier way to get that same distinctive flavour, without all the hassle.

Preheat your oven to 200°C/400°F/Gas mark 6.

#### Mixing

Sieve the flour into a large bowl, and pour a little warm water into the centre. With your fingertips, start to rub the flour, salt and yeast gently into the water, going in a circular motion. Add more water as needed.

Once thoroughly mixed and kneaded, your dough shouldn't leave any bits on your fingers. You should knead the bread for around 10 to 15 minutes, and should notice a change in the texture from rough to more springy and smooth.

#### The first and second rise

Now you will need to put your ball of dough in a large container, cover, and leave it for 24 hours. During this time it should at least double in size. When you come back to the mix, scoop it out of the container – don't worry, it will deflate a little when transferring it – shape into a small mound, and cover all over with a layer of flour.

Place the dough ball into a very large, greased saucepan with a lid, one that is oven-proof, and preferably ceramic. Now the dough should be left for at least an hour but no more than two. It will swell up in size again, though not as much as the first time. Once this happens, transfer the pan to the oven.

#### Baking

With the lid on, bake for 40 minutes. The bread should rise within this time. Then, bake for another 15 minutes with the lid off the bread to get a thick, crispy crust. You can tell when this kind of bread is done as it will crack the flour on top. You should end up with a bread around 20cm (8in) in diameter, with all the flavour of a sourdough loaf.



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# CLASSIC CHEESE TWISTS

**THESE MAKE PERFECT SNACKS BUT ARE ALSO GREAT WITH SOUP**



Prep time: 30 mins

Baking time: 18 mins



Servings: 12

## INGREDIENTS:

- 200g/7oz self-raising flour
- ½ tsp cayenne pepper
- ½ tsp paprika
- 125g/4oz butter
- 125g/4oz Grana Padano cheese
- 2 eggs
- 1 tsp Dijon mustard
- 20g/¾oz poppy seeds

## METHOD:

Preheat the oven to 180°C/350°F/Gas mark 4. Sieve the flour into a large bowl, dice the butter and add to the flour along with the cayenne pepper and paprika.

### Make breadcrumbs

Work the mixture with your fingers by pinching the butter cubes and rubbing them until the mixture resembles breadcrumbs. Add the cheese and stir until everything is well combined.

Separate the yolk and the white of one of the eggs. Put the bowl with the egg white aside and add the yolk, plus the entire second egg, to the flour and cheese mixture.

Add the mustard to this and stir with a wooden spoon until the mixture sticks together. Push the mixture together with your hands, so it resembles a dough.

### Cut the shapes

Sprinkle a clean, dry surface with flour. Tip the dough onto this and then knead lightly for 30 seconds. Cover (not wrap) the dough in plastic wrap and leave in a cool place for 30 minutes.

Cut the dough into 24 equal portions. The best way to do this is to make it into a small rectangle shape (doesn't matter how tall or wide), cut the rectangle in half, and then each half in half, then halving each piece again and finally cutting the eight pieces each into three equal portions.

Using your flat hand and the floured surface (top up if necessary), roll each of the 24 pieces into 8cm/3" long strips.

Get two of the strips, pinch the top of each together, and then twist them. When they are twisted, pinch the two remaining ends together and place on a baking tray lined with foil. Repeat until you have 12 twists, making sure that the twists are evenly spaced out.

Whisk the egg white that was put aside earlier and then brush a small amount all over each twist.

Now sprinkle the poppy seeds over the twists. Place on the middle shelf of the preheated oven for 18-20 minutes or until golden brown.











# SCONES

## THE TRADITIONAL AFTERNOON TEA TREAT



Prep time: 30 mins Baking time: 20 mins



Servings: 12

### INGREDIENTS:

- 400g/14oz self raising flour
- 1 teaspoon of baking powder
- 100g/3½oz butter
- 30g/1oz caster sugar
- 250ml/8½fl oz whole milk
- 1 egg, beaten

### METHOD:

Line a large baking tray with baking paper and preheat the oven to 200°C/390°F/Gas mark 5.

#### Start mixing

Sieve the flour and baking powder into a large bowl ensuring that you hold the sieve high above the bowl to get air into the mixture.

Cut the butter into small chunks and add to flour mixture before rubbing together with your fingers to make a breadcrumb-like consistency.

Add the sugar and mix well. If you are adding fruit to the recipe, add this and stir well to ensure an even distribution.

Add the milk to the mixture gradually stirring as you go. Continue to stir until the flour soaks up the liquid.

Bring the mixture together to make a dough and knead it lightly for roughly two minutes – you don't want to overwork it.

#### Roll and bake

Roll the dough out on a floured surface until it is approximately 2cm thick.

Using a pastry cutter approximately 6cm in diameter, cut the dough into circles and place on the lined baking tray. If you end up with spare amounts of dough, roll it out again until all the dough is used. The recipe should make 10-12 scones.

Brush the tops of the scones with the beaten egg to glaze and place the baking tray into the oven on the middle shelf for 10-20 minutes until golden brown and firm to the touch.



### SERVING

Scones are traditionally served with clotted cream and strawberry jam and are the perfect accompaniment to your afternoon cup of tea. To liven them up, why not try some more unusual flavours of jam or check out some variations on the next page.



# SCRUMPTIOUS SCONES

BRING A BIT OF VARIETY TO AFTERNOON TEA

## 1: SULTANA SCONES

⏪ Prep time: 30 mins Baking time: 20 mins 🍞 Servings: 12

### INGREDIENTS:

Plain Scone Ingredients, plus:

- 20g/1/2oz sultanas
- 2 tsp cinnamon
- 1 tsp honey

### METHOD:

At the mixing stage, add a teaspoon of honey as well as the sugar. It will make the mixture stickier, and will cook a little denser than usual scones. It's also an excellent complement to the sultanas and cinnamon, which off-sets the added sweetness and gives a warm depth of flavour. These fruit scones can be eaten with sweet or savoury additions, but we recommend jam as a sweet fruity accompaniment. Form and bake as stated on page 153..



## 2: SAVOURY CHEESE SCONES

⏪ Prep time: 30 mins Baking time: 20 mins 🍞 Servings: 12

### INGREDIENTS:

Plain scones ingredients, plus:

- 1250g/9oz hard cheese
- Handful of fresh chives



### METHOD:

Snip the chives into little pieces and grate the hard cheese of your choice, like smoked cheddar or grana padano, into the mixture before baking. Bear in mind that a lot of hard cheeses are not vegetarian. When the scones are fresh out of the oven, sprinkle a little of the cheese on top. It will melt, then cool as they do, making your cheese scones look extra cheesy and adding an extra punch of flavour. Form and bake as stated on page 153..





### 3: BACON AND MAPLE SYRUP

 Prep time: 40 mins Baking time: 20 mins  Servings: 12

#### INGREDIENTS

Plain scones ingredients, excluding the sugar plus:



- 6 rashers of bacon
- 2 tbsps maple syrup

#### METHOD:

Fry the bacon in a pan until crispy, then press with a cloth to remove the excess grease. Cut into very small squares, and add to the scone mixture before baking. Instead of using all of the sugar, use some sugar and two tablespoons of maple syrup. This mixture will be a little stickier, with a denser finished product. Perfect for serving hot with butter, or with even more bacon as a filler. Form and bake as stated on page 153..



### 4: MINI CHOCOLATE AND CHERRY

 Prep time: 30 mins Baking time: 10 mins  Servings: 24

#### INGREDIENTS:

Plain scones ingredients, excluding 40g of flour, plus

- 150g/5oz chocolate chips
- 40g/1½oz cocoa
- 100g/3½oz glacé cherries, chopped

#### METHOD:

It doesn't matter what chocolate you prefer; white, milk and dark all go well with scones. Choose which flavour chips you want and add them in at the mixing stage along with the cherries. Also, if you want a really chocolatey taste, substitute some of the flour for some chocolate powder, preferably plain cocoa powder but any will do. When cutting, use a cutter around 5cm (2in) in diameter, and remember to only bake them for ten minutes, or until you can test it with a knife and it leaves no mix. Form and bake as stated on page 153.



### BRAN SCONES

Bake a traditional Scottish scone in a few incredibly simple steps. Place 225g/8oz self-raising flour, 1 tsp baking powder, 2 tbsp natural bran, 1 tbsp caster sugar and ¼ tsp salt in a bowl together. Use a fork to mix in 40g/1½oz of butter then pour in around 200ml/7fl oz of milk. Mix until you form a soft dough. Shape into a round and score into quarters then dust with flour. Bake for 30 minutes at 180°C/350°F/Gas mark 4.









# ENGLISH MUFFINS

**START THE DAY RIGHT BY MAKING THESE DELICIOUS HOMEMADE ENGLISH MUFFINS**



Prep time: 2 hours 30 mins

Baking time: 15 mins



Servings: 16

## INGREDIENTS:

- 500ml/17½fl oz milk
- 3 tbsp honey
- 7g/½ tsp yeast
- 1 egg
- 4 tbsp unsalted butter
- 160g/5¾oz bread flour
- 1½ tsp salt
- Cornmeal or cornflour for dusting
- 2 tsp oil

## METHOD:

Put the milk and honey in a saucepan over a low heat. Warm the liquid so that you can dip your finger into it and it's not too hot. Once warm, take it off the heat and mix in the yeast. Be careful not to overheat the milk as this will kill the yeast.

### Smooth and sticky dough

Melt the butter, and whisk it into the milk with the egg. Put the flour and salt into an electric mixer using a dough hook attachment. With your mixer on a low speed, slowly pour the milk mixture into the flour until combined. Mix on a medium speed for a few minutes until the dough is smooth and sticky. If you do not have an electric mixer you will need to knead the dough for about 10 minutes.

Put half the oil into a bowl and spread around until there is a light coating. Using a wooden spoon, scrape the dough into the bowl and dab the rest of the oil on top. Cover the dough with cling film and leave to rise in a warm place for about an hour, or until the dough has doubled in size.

### Shape your muffins

Lightly flour a clean worktop. Gently knead the dough. Divide the mixture in two and then divide each half into eight pieces. Using your hands, roll each piece into a ball and then slightly press down on them to create the rounded, but flat shape. Place a piece of baking parchment on to a baking tray and sprinkle some cornmeal on to it. Place the muffins on to the baking parchment and dust them with more cornmeal. Cover them with a clean kitchen cloth and leave to rest for another hour.

Turn the oven on to 170°C/325°F/Gas mark 3.

Heat a frying pan over a low heat. Gently place the muffins into the frying pan using a spatula. Cook them in batches for about 2 minutes on each side until browned. To finish them off, bake the muffins for 10 minutes in the oven.

English muffins are best served warm. Cut them in half and enjoy them with butter and jam, or rustle up some poached eggs, smoked salmon and hollandaise sauce to have Eggs Benedict.

## SAVE FOR LATER

Once you're finished with your muffins, make them last longer by popping them in the freezer. They will keep for up to three months, ensure they are fully defrosted before eating.









# HOT CROSS BUNS

**INVITE THE FAMILY ROUND AND ENJOY THESE DELICIOUS SPRING TIME TREATS**



Prep time: 30 mins Baking time: 20 mins



Servings: 15

## INGREDIENTS:

### For the buns

- 300ml/10½fl oz full-fat milk
- 500g/1lb 1½ oz strong bread flour
- 70g/2½oz caster sugar
- 1 tsp salt
- 7g/½ tsp easy blend yeast
- 1 egg
- 70g/2½oz sultanas
- 45g/1½oz mixed peel
- Zest of 1 orange
- 1 tsp cinnamon

### For the cross and glaze:

- 70g/2½ plain flour
- 5 tbsp water
- Apricot jam

## METHOD:

Pour the milk into a saucepan and bring it to the boil. Remove it from the heat and add the butter then leave to cool until it's cool enough to touch.

Now put the flour, salt, sugar and yeast into a mixing bowl, and make a well in the centre with a wooden spoon. Pour in the warm milk mixture and add the egg. Mix it well, using your hands if you need to. You should now have a sticky dough.

Transfer the dough onto a floured worktop and knead it by holding the dough with one hand and stretching it with the heel of the other. Knead for around 5 minutes until it's smooth and elastic. Place the dough into a lightly oiled bowl and cover with oiled cling film. Leave to prove in a warm place for one hour or until it has doubled in size. If a prod from your finger leaves a hole, then it's ready.

### Get fruity

Next, tip the fruit and cinnamon into the bowl of dough and knead until everything is distributed evenly. Cover with oiled cling film again and leave to prove for another hour.

Divide the dough into 15 equal pieces and roll each one into a small ball. Arrange each bun onto a lined baking tray leaving enough room between each for them to expand. Cover again with oiled cling film and leave for another hour.

Preheat the oven to 220°C/425°F/Gas mark 7.

Combine the plain flour with 5 tbsp of cold water – add the water a little at a time – to make a paste for the crosses. Put the paste into a piping bag with a small round nozzle then pipe a cross onto the top of each bun. Now bake in the oven for 20 minutes.

Once you have taken the buns out of the oven, heat the apricot jam until it has melted. Brush the melted jam over each bun and leave to cool.



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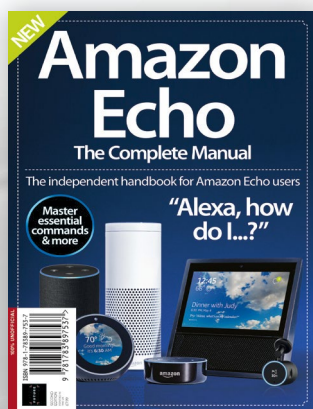
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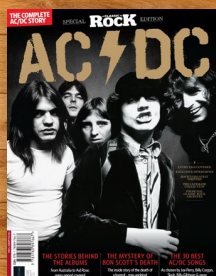
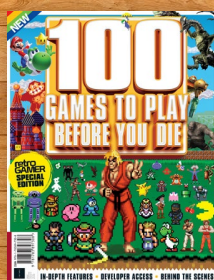
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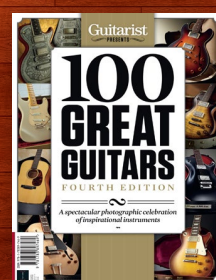
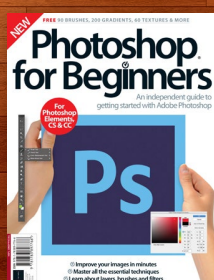
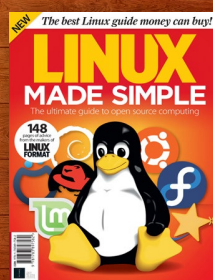
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