

RECIPES

Good Housekeeping Rich Afternoon Scones – Class PB12

Ingredients

225g Self-raising flour 1 Egg beaten
1tsp Baking powder 75ml Beaten egg or milk to glaze
25-50g Butter at Room Temperature
½ tsp Salt
1-2tbsp Caster sugar

Method

Pre heat oven to 230° C/Gas Mark 8.

Preheat a baking sheet in the oven

Sift flour, salt and baking powder into a large bowl, then cut or rub in the fat until the mixture resembles breadcrumbs. Add the sugar and stir in. Make a well in the middle of the dry ingredients and stir in the beaten egg and milk to make a soft dough. Turn the dough on to a floured surface and knead lightly to remove any cracks. Roll out the dough lightly with a rolling pin or pat it out evenly with your hand until it is 2cm thick. Using a floured 5cm cutter, cut out dough rounds as close to each other as possible. Place the rounds on the floured, preheated baking sheet and if you wish, brush them with the beaten egg or milk to glaze. Press the trimmings together to make more rounds. Bake for 8-10 minutes. Serve with butter/clotted cream and jam

Swiss Roll – Class PB13

Ingredients

2 Eggs
75g Caster sugar
75g Self Raising Flour
Jam
Extra caster sugar

Method

Break eggs into bowl and whisk lightly, then add sugar and whisk well until pale and creamy. Lightly fold flour into mixture.

Line swiss roll tin (approx. 18x28cm) with greased paper and spread mixture evenly.

Bake 7-8 minutes (do not overbake or it will not roll)

Turn out on to sugared, greaseproof paper, remove lining paper, trim edges

Quickly spread jam, then using paper to help, roll up from the narrow end

Leave to cool, resting on the seam and dredge with caster sugar

Victoria Sandwich – Class PB14

Ingredients

175g	Self raising flour	3	Eggs
175g	Castor sugar		Jam or Lemon Curd filling
175g	Margarine		

Method

Heat oven to 180 °C, 350 °F, Gas Mark 6. Grease two sandwich tins (no bigger than 8"). Cream the margarine and sugar together until light and fluffy. Add the egg, a little at a time, beating well. Fold in the flour. Place half the mixture in each tin. Bake for about 20 minutes. Sandwich the two cakes together, when cool, with your jam or lemon filling. Sprinkle the top with caster sugar.

Lorraine Pascale, Espresso & Walnut Tray Bake – Class PB15

Ingredients

50g	Crème Fraiche	80g	Walnuts, plus 40g for decoration
180g	Unsalted softened butter		
180g	Soft Light Brown Sugar		For the coffee buttercream:
180g	Self raising Flour	200g	Icing sugar
1/2tsp	Baking powder	100g	Unsalted, softened butter
3	Medium eggs – beaten	1/2tsp	Coffee mix (as before)
1 tsp	Camp coffee essence (or 2tsp instant coffee mixed with 2 tsp hot water, cooled)		

Method

Heat oven to 180C (fan 160C/350F/gas 4)

Line 20cm square baking tin with baking parchment

Put the butter and crème fraiche into a bowl and add sugar, cream together until light and fluffy using a stand mixer or hand held electric whisk.

When mixture is fluffy, add 2 eggs and baking powder and mix

Add 3rd egg with rest of flour, along with coffee essence. Beat the mixture until just combined and then use a spatula to fold in the walnuts.

Tip cake mixture into the lined tin and smooth the top down with the back of the spoon.

Bake for 30-35 minutes. Remove from the oven and leave to cool in the tin.

Once cake is cool, make the coffee buttercream. Put the butter in a bowl and add icing sugar. Beat well until light and fluffy. Mix in coffee essence, beat until smooth.

Using a palette knife, spread the buttercream over the top of the traybake. Cut the cake into 8 squares. Place the walnuts on top and serve.