

## Class 71 – MEDITERRANEAN SCONES

350 g SR Flour	1 tsp baking powder
Pinch salt	300 ml full fat milk
1 tbsp olive oil	50 g butter, cubed
100 g feta cheese, cubed	1 egg, beaten

8 halves sun-dried tomatoes, coarsely chopped  
10 black olives, pitted and halved

Preheat oven to 220°, Fan 200°, Gas 7. Butter a large baking tray. In a large bowl, mix together the flour, baking powder and salt. Rub in butter with the oil until the mixture resembles breadcrumbs. Add tomatoes, cheese and olives. Make a well in centre, pour in milk and mix with a knife until it becomes a stickyish dough. Use all the milk to give a light texture. Don't over-handle the dough. Flour your hand and work surface well. Shape the dough into a round about 3–4cm thick. Cut into 8 wedges and place well apart on baking tray. Brush with beaten egg and bake for 15–20 mins till well risen, golden brown and springy to the touch. Cool on a wire rack. Serve 4 wedges.

## Class 72 – FRENCH ONION AND MUSHROOM GALETTE

300 g mixed mushrooms	Puff pastry 320 g ready rolled
300 g onions	100 g white wine or stock
75 g butter or 2 tbsp oil	salt, pepper
2 cloves garlic	1 tbsp fresh or 1 tsp dried thyme
1 egg whisked for egg wash	75 g cheddar or gruyère cheese

Slice onions finely. Heat half the butter/oil in a skillet or saucepan, add onions, salt and pepper, and cook over medium/high heat, stirring often till caramelized – about 20 mins. Add wine/stock and cook till nearly evaporated. Put in dish to cool. In same pan, add rest of butter/oil, heat to medium/high and add sliced mushrooms. Cook till golden, 5 – 7 mins, and add garlic and thyme. Season with salt and pepper. Put to cool in dish lined with paper towel to absorb excess moisture.

Preheat oven to 200° Gas 6. Unfurl pastry onto floured surface. Roll to enable you to cut a circle 27 cm, using a dinner plate. Place pastry on greased baking sheet, (lined with parchment if preferred). Grate cheese and put half on pastry leaving a margin of 4 cms. Top with mushrooms and onions. Sprinkle over rest of cheese. Cut the margin at intervals of about 5 cms towards the centre to enable the pastry to be folded in to make a rim. Fold in evenly and brush with egg wash. Bake about 30 mins till golden.

## Class 74 – STICKY GINGER LEMON DRIZZLE CAKE

### For the cake:

140 g butter, cut into cubes  
1 tsp bicarbonate of soda  
2 tsp mixed spice  
140 g dark muscovado sugar  
140 g black treacle  
140 g golden syrup

300 g SR Flour  
4 tsp ground ginger  
1 tsp ground cinnamon  
300 ml whole milk  
1 large egg  
140 g golden syrup

### For the drizzle:

Zest and juice of 1 lemon  
100 g granulated sugar

### For the lemon curd filling:

$\frac{1}{2}$  jar lemon curd  
2 balls stem ginger, diced

### For the creamy filling:

4 tbsps syrup from stem ginger jar  
150 g icing sugar  
100 g full fat cream cheese  
100 g softened butter

Heat oven to 160° Fan 140° Gas 3. Grease and line a deep 20 cm round cake tin with parchment paper. Put flour, butter, bicarb, and all spices in a large bowl and rub in until fine breadcrumbs. Put sugar, treacle, golden syrup and milk in a saucepan and heat stirring gently until dissolved. Then bring just to the boil. Pour treacle mixture into dry ingredients, stirring. Beat in the egg to make a thick pancake batter. Pour into prepared tin and bake for 50 mins – 1 hr till a skewer comes out clean. Leave to cool in tin. Split cake into two through the middle.

**For the drizzle** – Stir lemon zest and juice into the sugar and immediately spoon over the top half of the cake.

**For the lemon curd filling** – Mix lemon curd with the diced ginger.

**For the creamy filling** – Beat together ginger syrup, soft cheese, butter and icing sugar until thick enough to hold its shape.

Spread the lemon curd filling all over the cut side of the bottom of the cake. Dollop the creamy filling on top and sandwich with the top half of the cake.

## Class 78 – CHILDREN'S SPECIAL – SWEET MUFFINS

### Basic recipe –

250 g SR flour	110 g sugar
1 tsp baking powder	75 g butter
$\frac{1}{2}$ tsp bicarbonate of soda	1 tsp vanilla essence
2 eggs	

125 ml buttermilk or add 1 tsp lemon juice to semi-skimmed milk and leave for 20 mins

Fruit, chocolate nibs, nuts etc. for filling

Heat oven to 190°, Fan 170°, Gas 5.

Put 12–15 fairy cake paper cases in a bun tin. Melt butter in a pan. Cool. In a large bowl, mix flour, baking powder, bicarbonate and sugar. Add milk, eggs, and vanilla essence to the butter and whisk till mixed. Pour into dry ingredients and stir lightly. It will look lumpy. Don't beat or it will be heavy. Divide mixture into 2. Stir in your choice of filling, for example blueberries, dried apricot, banana, apple, nuts, chocolate chips etc. Fill each case to near the top. Bake for 20 – 25 mins till golden brown. Serve 3 of each flavour.

Class 79 – MEN’S SPECIAL – MILLIONAIRE’S SHORTCAKE

**For the shortbread:**

250 g plain flour	100 g sugar
200 g butter	$\frac{1}{2}$ tsp vanilla essence

Use a tin 20 × 30 cm × 3 cm deep, greased.

Heat oven to 160° Gas 4. In a food processor, rub butter into flour and sugar. Add vanilla. Mix till coming together. Put into tin and press evenly and firmly. Bake 45 mins till light golden brown. Leave to cool.

**Caramel**

90 g butter	2 tbsp golden syrup
397 g tin condensed milk	2 tbsp brown sugar

Put butter, condensed milk, sugar and syrup in a saucepan with a pinch of salt. Heat gently till simmering, then stir constantly for about 6 mins until thick and like fudge. Cool for 5 mins then pour over the shortbread. Cool completely.

**Chocolate icing**

150 g dark or milk chocolate	50 g butter
50 g white chocolate	

Put dark/milk chocolate and butter in bowl set over a bowl of simmering water until melted. Stir. Alternatively heat in microwave, stirring after each 30 sec. Spread over caramel. Melt white chocolate in same way, adding 1 tsp warm water if needed. Swirl over dark chocolate. Leave to cool then cut into 8. Serve 4.