



# Great British FOOD 30 BRITISH BAKES

Recipes for indulgent cakes, sticky puddings  
and decadent desserts to keep you busy  
through lockdown and beyond



FROM LEFT  
TO RIGHT  
**Mary Berry's  
Iced Queen  
Cakes, Gin &  
Tonic Cake,  
and Lime & Gin  
Curd Meringue  
Cheesecake**



# Making life that little bit sweeter



If there's one positive thing about the lockdowns in the UK, it's that they've spawned a new generation of keen home bakers. Craze in

the first lockdown included banana bread and sourdough loaves, while cinnamon buns were popular in November. During lockdown 3.0 we at *Great British Food* began to crave nostalgic comfort food, such as gooey chocolate cookies and indulgent millionaire's shortbread. For this reason we've included a chapter on classic bakes such as scones, crumpets and battenberg cake.

Those with a sweet tooth will be glad to

know that there is also a chapter devoted to chocolate creations, from chocolate and raspberry torte to after eights pudding. The remaining three chapters are themed around fruit, cream and booze — all the good things!

If you've just started baking, we recommend starting with easier recipes such as Seville Orange Cupcakes (p14), followed by Chocolate & Salted Caramel Banoffee Pies (p37). However, keen bakers will find plenty of showstoppers to test their skills on — the Cherry and Chocolate Alaska (p4) is but one example. Whatever stage you're at, put on your apron and get stuck in!

DANI REDD,  
**MANAGING EDITOR**  
GREAT BRITISH FOOD

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Denise Bubb 01206 505958

**Published by**  
Aceville Publications Ltd,  
21-23 Phoenix Court, Hawkins  
Road, Colchester, Essex, CO2 8JY

**Newtrade Sales**  
Frontline Ltd 01733 555161

**aceville**

**Next issue on sale**  
10th March 2021



# CHAPTER ONE:

# *Sweet Like Chocolate*

Indulgent recipes featuring our  
favourite baking ingredient



## Cherry & Chocolate Baked Alaska

**Serves:** 8-10

**Prepare:** 1 ¼ hours, plus freezing

**Cook:** 15 minutes

### For the parfait:

8 egg yolks  
150g caster sugar  
1 tsp vanilla paste  
175g 70% dark chocolate, chopped  
600ml double cream

### For the cherry compote:

250g frozen or canned  
pitted cherries  
50g caster sugar  
1 tsp vanilla paste

### For the cake base:

2 eggs  
50g caster sugar  
40g plain flour  
20g cocoa powder

### For the meringue

5 egg whites, at room temperature  
Pinch of salt  
225g caster sugar

- 1.** Make the parfait. Tip the egg yolks into a bowl. Put sugar into a saucepan on a low heat, add 4 tbsp of water. Bring to the boil and cook for about 1 minute, until syrupy. Pour the syrup over the egg yolks, whisking until smooth.
- 2.** Set the bowl over a pan of simmering water. Add vanilla paste and whisk for 3 minutes, until doubled in volume, thick and mousse-like. Remove from the heat and plunge the bottom of the bowl cold water to stop the cooking process. Leave to cool. Meanwhile, melt the chocolate in a heatproof bowl set over a pan of simmering water. Stir until smooth, then remove from the heat and leave to cool slightly.
- 3.** In a separate bowl, whip the cream to soft peaks. Divide equally between 2 bowls, then cover and chill one of them. Add the melted chocolate to the unchilled bowl and mix until smooth. Fold in half the whipped cream. Cover and chill the remaining cream.
- 4.** Spoon the chocolate parfait mixture into a clingfilm lined

pudding basin. Press a smaller, clingwrapped bowl into the middle to make a parfait shell. Cover and freeze for 2 hours,

**5.** Meanwhile, make the cherry compote. Combine cherries, sugar and vanilla paste in a small pan over a low-medium heat, stirring until the sugar dissolves. Cook for 20 minutes, until jammy. Cool, then cover.

**6.** Make the cake base. Whisk the eggs and sugar on medium speed for 3 minutes, until combined. Increase the speed and whisk until tripled in volume, thick and mousse-like, and the mixture leaves a ribbon trail when you lift the whisk. Heat the oven to 180°C/Fan 160°C/Gas 4.

**7.** Sift the flour and cocoa powder into the bowl and fold in. Spoon the mixture into a lined cake tin and level out. Bake for 10 minutes, until risen. Remove from oven and turn onto a wire rack to cool.

**8.** Meanwhile, make the vanilla ice-cream layer. Fold the reserved whipped cream into the remaining egg-yolk mixture. Remove the pudding basin

containing the parfait from the freezer and remove the smaller bowl. Spoon half the cherry compote into the hollow, then spoon the vanilla ice cream on top. Cover and return to the freezer until frozen.

**9.** Just before serving, heat the oven to 220°C/Fan 200°C/Gas 7. Make meringue by whisking the egg whites with salt until they form soft peaks. Slowly add sugar, whisking well. Whisk on high speed for 2 minutes, until the sugar has dissolved and the meringue is stiff and glossy.

**10.** Remove the bowl of parfait/ice cream from the freezer. Place the chocolate cake on a lined baking sheet and spoon the reserved cherry compote into the middle.

**11.** Working quickly, turn the parfait/ice cream out onto the cake base. Peel off cling film. Spoon the meringue evenly all over the ice cream until covered. Use a palette knife to make swirls.

**12.** Bake for 3-4 minutes, until the outside of the meringue is crisp, golden and starting to caramelise at the edges. Serve immediately.



“Parfait, ice-cream, cherry compote and fluffy meringue - topped with sparklers, if you wish!”



Recipe taken from  
*The Great British  
Bake Off: Love to  
Bake* by Paul  
Hollywood, Prue  
Leith & The Bakers  
(Sphere, £22.00)

“There is nothing better on a cold day than the sound of a steamed pudding gently rattling in its pan. Smaller oranges are best here, and don’t peel them – they are cooked, skins and all, for maximum effect.”



Place the best orange slice on top of the paper disc in the pudding basin. Use the rest of the slices to line the sides.

**2.** In a large bowl, cream the butter, muscovado sugar and orange zest, until light and fluffy. Beat in the marmalade, then gradually beat in the eggs and orange flower water, if using, mixing very well between each addition. Sift the flour, cocoa and baking powder onto a sheet of greaseproof paper, then fold into the egg mixture. Finally, fold in the dates.

**3.** Spoon the mixture into the orange-lined basin. Level the surface and cover with a disc of non-stick baking parchment. Take a large sheet of foil and fold it in half. Make a pleat in the centre and place over the basin, with the pleat in the centre. Press the foil over the side of the basin, tie around the top with string and trim away any excess foil. Stand the basin on a trivet in a large, deep saucepan and add enough water to come at least 5 cm up the sides. Cover the pan with a lid and simmer gently for 2 hours, topping up the water level from time to time.

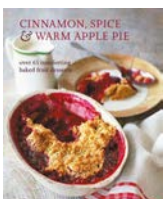
**4.** Remove the foil and paper disc and insert a skewer into the centre of the pudding – if it doesn’t come out clean, re-cover and steam for a little longer. Loosen the pudding around the sides with a thin-bladed knife, turn out onto a plate and brush with some of the reserved sugar syrup. Serve hot with custard.

## Chocolate, Orange & Date Steamed Pudding

**Serves:** 6–8

**Prepare:** 25 minutes

**Cook:** 2 hours, 40 minutes



Recipe taken from *Cinnamon, Spice & Warm Apple Pie* (Ryland Peters & Small, £9.99)  
Photography © Ryland Peters & Small

2–3 seedless oranges, unpeeled and each one cut into 6 neat slices  
150ml sugar syrup (see box)  
200g unsalted butter, softened  
200g dark muscovado sugar  
Finely grated zest of 1 unwaxed orange  
3 tbsps fine-cut orange marmalade  
3 eggs, beaten  
1 tbsp orange flower water (optional)  
150g plain flour

50g unsweetened cocoa powder  
2 tps baking powder  
150g ready-to-eat stoned dates, chopped  
Hot custard, to serve

### Special kit:

A 1.2-litre pudding basin, buttered and base-lined with a disc of non-stick baking parchment

**1.** Submerge the orange slices in the sugar syrup. Set a disc of non-stick baking parchment on top and simmer gently for 30–40 minutes. Lift the oranges out with a slotted spoon and drain on a wire rack. Boil the syrup hard until reduced by half and set aside.

### Cook's Tip

To make a simple sugar syrup, pour 150 ml water into a small saucepan and add 100 g golden caster sugar. Cook over gentle heat until dissolved.



## Nadiya Hussain's Money Can't Buy You Happiness Brownies

**Serves:** 18

**Prepare:** 40 minutes

**Cook:** 55 minutes

### For the brownie base:

250g unsalted butter, softened, plus extra to grease

250g dark chocolate

4 medium eggs

280g soft dark brown sugar

1 tsp instant coffee mixed with 2 tsp hot water

120g plain flour, sifted

30g cocoa, sifted

¼ tsp salt

1 tsp plain flour

150g dark choc chips

### For the nutty centre:

1 x 450g jar of dulce de leche

200g chopped mixed nuts or hazelnuts

¼ tsp salt

### For the top:

300g full-fat soft cream cheese

100g caster sugar

2 medium eggs

1 tsp almond extract

Zest of 1 orange

1 tbsp plain flour

Cocoa powder, for dusting

**1.** Put the butter and chocolate in a small pan and melt gently, stirring occasionally until the mixture is liquid. Set aside to cool.

**2.** Line the base and sides of a 20 x 30 x 5cm brownie tin with some baking paper so that it comes 1cm above the top of the tin, and lightly grease. Preheat the oven to 180°C/Fan 60°C/Gas 4. Add the eggs, sugar and cooled coffee to a large mixing bowl and whisk until the mixture is light, thick and fluffy. This should take 5 minutes with an electric hand whisk.

**3.** Pour in the cooled melted chocolate and whisk until the mixture no longer has any streaks in it. Then add the sifted flour, cocoa and salt and mix until you have a glossy batter. Mix the teaspoon of flour with the chocolate chips in a bowl before



*Nadiya Hussain says:* “I don’t think I need to elaborate too much on these, do I? I am always in search of the best brownie, and I figure if you can’t find it, make it”

mixing them into the batter until they’re well dispersed – this trick will stop them sinking to the bottom when you bake the brownies.

**4.** Pour the mixture into the prepared tin and level off the top. Bake for 25 minutes. While it is baking, toast the nuts in a large non-stick pan, stirring until they are a deep golden brown. Put the dulce de leche in a bowl along with the toasted nuts and the salt, mix and set aside.

**5.** As soon as the brownies are baked, take them out of the oven and leave to cool completely in the tin. As soon as they have cooled, spread the sticky nut

mixture over the top and pop the whole thing in the freezer for 30 minutes.

**6.** Adjust the oven to 170°C/ Fan 150°C/Gas 3½. Make the cheesecake top by mixing the cream cheese, sugar, egg, almond extract, orange zest and flour together really well. Spoon and spread into an even layer over the nut mixture and pop into the oven for 30 minutes. As soon as the cheesecake is set in the centre, allow to cool totally and leave in the fridge overnight. The wait will be worth it! Dust with the cocoa, take out of the tin and cut into squares. Eat, eat, eat!



Recipe taken from *Nadiya Bakes* (Michael Joseph, £22). Photography © Chris Terry



## Chocolate & Raspberry Torte

**Serves:** 10

**Prepare:** 25 minutes (plus cooling)

**Cook:** 50 minutes

200g frozen raspberries  
150g Fairtrade golden caster sugar  
3 x 90g bars Divine Fairtrade 70% Cocoa Smooth Dark Chocolate with Raspberries, broken into chunks  
100g unsalted butter, softened  
3 medium eggs  
100g ground almonds  
50g self-raising flour  
50g Fairtrade cocoa powder, plus extra for dusting

150ml soured cream  
1 tbsp freeze-dried raspberries

- 1.** Preheat the oven to 180°C, gas mark 4; line a deep, 20cm cake tin with baking parchment. Heat the raspberries and 50g sugar in a small pan with 1 tbsp water until broken down, then simmer for 6-7 minutes until jammy; set aside to cool.
- 2.** Meanwhile, melt the chocolate in a heatproof bowl set over a pan of barely simmering water; set aside to cool.
- 3.** Beat the butter and remaining 100g sugar until light and fluffy. Beat in the eggs, then

the almonds, flour and cocoa, followed by the soured cream. Fold in the chocolate until everything is just combined.

**4.** Pour half the mixture into the prepared tin, then pour the raspberry compote into the middle, spreading it out but leaving a 2cm  $\frac{2}{2}$  border clear around the edge. Cover with the remaining chocolate mixture and bake for 35-40 minutes until cooked.

**5.** Cool completely in the tin. Dust with cocoa powder and sprinkle with freeze-dried raspberries before serving with crème fraîche, if liked.

**Recipe provided by Waitrose & Partners**



“A layer of fresh raspberry compote through the middle of the cake adds beautiful contrast to the rich chocolate.”



## Edd Kimber's Chocolate & Cardamom Carrot Cake with Brown Butter Cream Cheese Frosting

**Serves:** 12-14

**Prepare:** 30 minutes, plus cooling time

**Cook:** 50 minutes

300g plain flour  
2 tsps baking powder  
¼ tsp fine sea salt  
2 tsps ground cinnamon  
1 tsp ground cardamom  
Zest of 2 oranges, juice of 1  
300g carrots, grated  
75g dark chocolate chips  
150g raisins or sultanas  
4 large eggs  
400g light brown sugar  
240ml light olive oil, plus extra for greasing  
Milk chocolate shavings  
Finely grated zest of 1 orange

### For the cream cheese frosting:

75g unsalted butter, at room temperature  
125g full-fat cream cheese, at room temperature  
400g icing sugar  
½ tsp fine sea salt  
2 tsps vanilla extract

**1.** Preheat the oven to 180°C/Fan 160°C/ Gas 4. Lightly grease a 23 x 33cm baking tin, then line with a piece of parchment paper that overhangs the two long sides.

**2.** Place the flour, baking powder, salt, ground spices and orange zest into a large bowl and whisk to combine. Add the carrots, chocolate chips and raisins. In a separate bowl, whisk together the eggs, sugar, oil and juice from 1

orange, mixing until combined.

**3.** In a separate bowl, whisk together the eggs, sugar, oil and juice from 1 orange, mixing until combined. Pour the wet mixture in the bowl with the flour and stir together until everything is combined. Pour the cake batter into the prepared tin and spread into an even layer.

**4.** Bake for 35–40 minutes, or until the cake springs back to a light touch or a skewer inserted into the middle comes out clean. Leave to cool in the tin for 20 minutes, then use the lining paper to carefully lift and transfer the cake to a wire rack to cool completely.

**5.** To make the cream cheese frosting, first brown the butter. Place the butter into a small saucepan over a medium heat, stirring frequently. As the butter cooks it will first melt and then sizzle, splatter and then start to foam with little brown flecks.

Pour into a bowl and refrigerate, stirring occasionally, until the butter is firm.

**6.** Remove from the refrigerator and beat with an electric mixer, on its own, until soft and creamy. For the frosting, it's very important that the butter and cream cheese are both at room temperature, otherwise it can be tricky to get the right texture. Place the butter and cream cheese into a large bowl and use an electric mixer to beat on medium-high speed for 2–3 minutes, or until smooth, creamy and fully combined.

**7.** Add the icing sugar, salt and vanilla and mix on slow speed until the sugar has combined with the butter mixture, then mix on medium-high speed for 4–5 minutes, or until light and fluffy. Spread over the top of the cake and finish with a grating of milk chocolate and the zest of another orange, if you like. Kept covered, this cake will keep for 3–4 days.



Recipe taken from *One Tin Bakes* by Edd Kimber (Kyle Books, £17.99). Photography by Edd Kimber



“Edd Kimber re-interprets the carrot cake with a chocolatey twist and the best brown butter cream cheese frosting you’ve ever tasted, tasting like a toasty, rich caramel.”



## After Eight Chocolate Pudding

**Serves:** 8

**Prepare:** 20 minutes

**Cook:** 1 hour 30 minutes

110g unsalted butter, softened, and extra to grease

110g soft light brown sugar

2 medium free-range eggs

80g plain flour

1¼ tsp baking powder

40g cocoa powder

½ tsp salt

4 tbsp milk

### For the sauce:

150g after eight mints (half a box)

100ml double cream

**1.** Grease a 1-litre pudding basin with plenty of butter so the pudding turns out cleanly. Lay a sheet of tin foil just bigger than the basin on a work surface, then lay a sheet of baking parchment the same size over the top. Grease the paper and fold a pleat into the centre to allow the pudding room to expand.

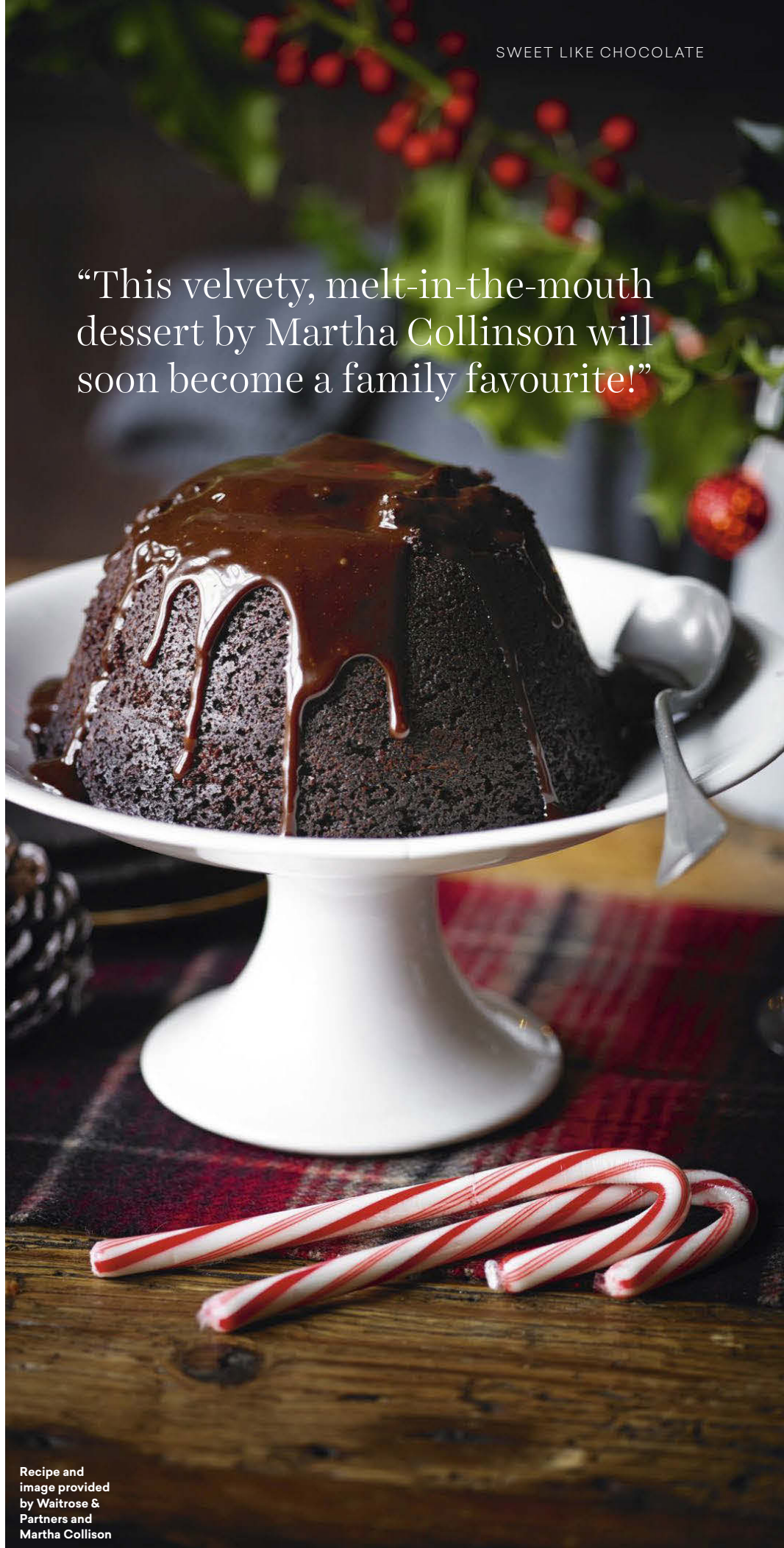
**2.** In a stand mixer, or with a handheld electric whisk, beat the butter and sugar together until light and fluffy. Add the eggs and beat again, before adding all the dry ingredients and mixing to combine. Then pour in the milk and beat for a further minute before spooning into the pudding basin. Top with the foil and parchment, securing with string round the bowl.

**3.** Put the pudding into a large, deep pan and pour boiling water into the pan until it reaches halfway up the side of the basin. Cover with a lid, bring to the boil and then reduce the heat to a gentle simmer. Add more boiling water as necessary, to make sure the pan doesn't boil dry during the cooking process. Steam for 1½ hours, or until the sponge is firm and well risen.

**4.** To make the sauce, put the mints and cream into a small pan over a low heat, stirring until the chocolates have melted and the sauce is smooth.

**5.** Tip the pudding onto a plate, pour the hot sauce over the top and serve.

“This velvety, melt-in-the-mouth dessert by Martha Collinson will soon become a family favourite!”



Recipe and  
image provided  
by Waitrose &  
Partners and  
Martha Collinson



## Chocolate Rye Cake

**Serves:** 8

**Prepare:** 20 minutes

**Cook:** 30 minutes

100g dark chocolate, 70% cocoa solids  
100g unsalted butter  
4 eggs  
75g caster sugar  
50g light brown sugar  
50g rye flour  
25g cocoa powder, plus extra for dusting  
6 tbsps amaretto or Kahlúa  
Crème fraîche, to serve

**1.** Preheat the oven to 160°C/Fan 140°C/Gas 4. Grease and line a 20cm loose-bottomed cake tin.

**2.** Melt the chocolate and butter in a heatproof bowl over a half-filled pan of boiling water, making sure the bowl doesn't touch the water. Alternatively, you can do this directly over a very low heat, just be sure to stir it all the time to prevent the chocolate from burning. Set aside to cool.

**3.** In the bowl of a free-standing mixer, whisk the eggs and sugars until thick and pale. Mix the rye and cocoa together in a small bowl. With the mixer on a low speed, carefully add the cocoa mixture to the eggs, a spoonful at a time. Next, whisk your chosen booze into the cooled chocolate, then pour this mixture in a slow stream into the egg mixture.

**4.** Turn off the mixer, then stir gently by hand once fully combined to make sure no chocolate has sunk to the bottom. Pour into the prepared tin from a low height so as not to lose any aeration. Bake for 20–25 minutes, until the cake has nearly set but still has a wobble in the middle.

**5.** Allow to cool completely in the tin. Dust with a little cocoa, then serve with a big dollop of crème fraîche.

“This simple recipe is a celebration of chocolate. Rich, moist and utterly addictive!”



Recipes taken from *Aran* by Flora Shedden (Hardie Grant London, £22.00) Photography by Laura Edwards



## CHAPTER TWO:

# *Feeling Fruity*

Recipes enlivened with the zing of citrus or sweetness of apples



## Mary Berry's Brioche Frangipane Apple Pudding

**Serves:** 8

**Prepare:** 25 minutes

**Cook:** 40 minutes

1/2 brioche loaf  
175g butter, softened, plus extra for greasing  
175g caster sugar  
1 tsp almond extract  
175g ground almonds  
3 eggs, beaten  
25g plain flour  
About 2 red dessert apples, skin on, cored and thinly sliced,  
2 tbsps apricot jam  
1 tbsp flaked almonds, toasted  
Icing sugar, for dusting

- 1.** You will need a large, shallow ovenproof dish, about 28cm in diameter. Preheat the oven to 200°C/Fan 180°C/Gas 6 and grease the dish with butter.
- 2.** Slice the brioche into thin slices, about 5mm/1/4in, and arrange these over the base of the dish. Make sure you cover the base and fill in all the gaps, but don't overlap the slices.
- 3.** Measure the butter and sugar into a food processor and whizz until pale and fluffy. Add the almond extract, ground almonds, eggs and flour, then whizz again until the mixture is soft and creamy and there are no lumps. Be careful not to over-process.
- 4.** Spoon the mixture over the brioche base and spread it to the sides. Arrange the sliced apples in a neat overlapping circular pattern over the top. Bake the pudding in the oven for about 40 minutes until lightly golden all over and firm in the centre when lightly pressed.
- 5.** Melt the jam with 2 tablespoons of water in a small pan. Brush over the surface and sprinkle with flaked almonds.
- 6.** Dust the pudding with icing sugar and serve warm.



Recipe taken from  
*Simple Comforts*  
by Mary Berry (BBC  
Books £26)



“When you feel in need of a comfort pudding this one really fits the bill. It's perfect for Sunday lunch, served warm with ice cream, custard, cream or crème fraîche” - *Mary Berry*



## Clementine & Ginger Meringue Roulade

**Serves:** 8-10

**Prepare:** 35 minutes, plus cooling and resting time

**Cook:** 20 minutes

10 clementines, peeled and segmented  
3g fresh ginger, finely grated zest of ¼ a lime  
1 tbsp caster sugar  
Finely chopped pistachios

### For the meringue:

275g caster sugar  
½ tsp mixed spice  
Zest of ¼ an orange or 2 clementines  
5 egg whites

### For the filling:

250ml double cream  
½ tsp mixed spice

**1.** Peel and segment your clementines by cutting a round from the top and the bottom of each fruit – just enough so that the flesh is exposed. Stand on a newly flattened edge and follow the curve of the fruit with your knife to remove the outer skin. Carefully run your knife closely alongside each membrane and cleanly remove each of the segments before transferring to a bowl.

**2.** Once all of the clementines have been segmented, add the fresh ginger, zest of lime and caster sugar and set aside in the fridge for at least an hour or overnight.

**3.** Pre-heat the oven to 200°C/ Fan 180°C/Gas 6 and line a 33cm x 23cm baking tray with baking parchment. Whisk the egg whites in a large, clean bowl until they form stiff peaks. Gradually add in the sugar, whisking all the time until thick and glossy. Gently fold in the mixed spice and orange zest. Pour the meringue mixture into the lined baking tray and spread out evenly. Bake in the oven for 5 minutes until just beginning to turn golden before turning the temperature down to



Recipe provided by  
Daylesford Organic

160°C and baking for a further 15 minutes.

**4.** Remove from the oven and set aside to cool while you prepare your cream. Add the mixed spice to the cream and gently whip until the cream begins to thicken. The cream should be just thick enough to hold its shape but still soft and not over-whipped.

**5.** Add two thirds of the marinated clementines and 2 tbsp of the liquid. Fold together until evenly incorporated. Lay out a piece of baking parchment onto a clean surface and turn your meringue onto it so that the top side is facing down. Peel off the parchment from the base of the cooked meringue. Spread two thirds of the cream onto the meringue, leaving a 3cm space around the edge.

**6.** Position the meringue so the long end is nearest you and roll up tightly from the long end, using the greaseproof paper to help you. Neatly arrange the leftover cream along the centre of the roulade and top with the remaining clementines. Sprinkle

with chopped pistachios before cutting into generous slices, drizzling over any leftover juices from the clementines.

**7.** Remove and discard the bay leaves and pour the white sauce over the turkey ham and leek mixture and stir together, being sure to check the seasoning once more.

**8.** Lightly flour a cool, clean work surface and roll out the pastry, turning regularly as you roll it into a shape that will neatly fit your dish. Roll until it is about 0.5cm thick, then gently lift it and place it over your dish. Press it into the edges of the dish before removing any excess. Re-roll the excess and cut into shapes of your choice – leaves, stars, crosses or hearts. Arrange the shapes over the top of the pastry and brush all over with the egg wash (the egg and milk mixture). Bake the pie for 25–35 minutes until the top is golden and the pastry is cooked through. Serve warm with wilted seasonal greens, grain mustard and creamy mash.





“Zesty orange sponge and tangy yoghurt frosting liven up this simple cupcake recipe.”

## Seville Orange Cupcakes with Yoghurt Frosting

**Serves:** 12

**Prepare:** 20 minutes, plus cooling

**Cook:** xx minutes

90g plain flour  
90g white spelt flour (or use all plain flour, 180g in total)  
¼ tsp fine salt  
1¼ tsp baking powder  
125g unsalted butter, softened  
175g golden caster sugar  
2 eggs  
100ml whole milk  
1 orange, zest and juice

**For the yoghurt frosting:**

500g Greek natural yoghurt

5 tbsp icing sugar  
1 orange, zested

**1.** Preheat the oven to 180°C, gas mark 4. Line a 12-hole cupcake tin with muffin cases. For the frosting, place the yoghurt in a fine sieve set over a bowl, and leave in the fridge to drain off any excess liquid.  
**2.** Meanwhile, for the cakes, combine the flours, salt and baking powder in a bowl. In a separate bowl, use electric beaters to cream together the butter and sugar until light and fluffy, about 3 minutes. One at a time, beat in the eggs, then the milk, then the orange zest and juice. (The mixture might

look split but it will come back together when the flour is added.)

**3.** Beat in the dry ingredients until just combined, then divide the mixture between the cases. Bake for 20 minutes until golden. Remove from the tin and leave to cool on a wire rack.

**4.** To finish the frosting, tip the drained yoghurt into a mixing bowl then beat in the icing sugar and ½ the orange zest with a wooden spoon. Spoon or pipe over the cakes, then grate the remaining orange zest over the top to serve.

**Recipe provided by Waitrose & Partners**



## Spiced Orange & Almond Cake

**Serves:** 12

**Prepare:** 35 minutes

**Cook:** 60 minutes

8 oranges  
Vegetable oil, for greasing  
5 medium eggs, separated  
200g caster sugar  
250g ground almonds  
2 tsp ground allspice  
2 tbsp clear honey or maple syrup,  
to serve  
1 tsp icing sugar, for dusting

**1.** Put 4 of the oranges in a saucepan and cover with cold water. Bring to the boil and simmer for 25 minutes, then drain and cool slightly. Whizz to a purée in a food processor.

**2.** Preheat the oven to 180C, gas mark 4. Brush the base and sides of a 23cm springform cake tin with a little oil and line the bottom with baking parchment. In a large bowl, whisk the egg yolks and half the caster sugar until pale and fluffy. In a separate bowl, whisk the egg whites until they form stiff peaks, then whisk in the rest of the sugar.

**3.** Fold the puréed oranges, ground almonds and spice into the egg yolk mixture. Fold a quarter of the egg whites into the mixture to loosen it, then carefully fold in the rest. Pour the mixture into the prepared tin and bake for 55–60 minutes, until a skewer inserted comes out clean. Leave to cool in the tin.

**4.** Turn the cake out onto a serving plate. Peel the rest of the oranges and cut them into slices. Arrange on top of the cake and drizzle over the honey or syrup. Dust with icing sugar and serve.

**Recipe provided by Waitrose & Partners**





## Prue Leith's Grapefruit Treacle Tart

**Serves:** 12

**Prepare:** 30 minutes, plus cooling time

**Cook:** 1 hour

3 pink grapefruit  
3 large free-range eggs  
450g golden syrup  
50ml double cream  
100g coarse fresh white breadcrumbs  
2 tbsps caster sugar

### For the pastry:

140g cold unsalted butter, cut into cubes  
250g plain flour, plus extra for dusting  
A pinch of salt  
2 large egg yolks  
2–3 tbsps iced water

**1.** To make the pastry, put the butter, flour and salt in a large mixing bowl and rub the butter into the flour lightly using your fingertips until the mixture resembles fine breadcrumbs. Use a butter knife to mix in the egg yolks and enough water to bring it together to a crumbly dough – it should only just hold together. Wrap the dough in cling film, and chill it in the fridge for at least 1 hour, until firm.

**2.** Finely grate the zest of one grapefruit. Cut the fruit in half and extract the juice. Put the grapefruit juice into a saucepan and bring to the boil. Boil rapidly until the juice has reduced by about two thirds and has become syrupy. Peel and segment the other two grapefruit, removing all pith.

**3.** To make the filling, whisk the eggs in a medium bowl until yolks and whites are smoothly combined, then add the

golden syrup, cream, reduced grapefruit juice and zest, and the breadcrumbs. Stir vigorously to combine.

**4.** Heat the oven to 190°C/Fan 170°C/ Gas 5. Place a baking sheet in the oven to heat up. Grease a 24cm loose-bottomed flan tin.

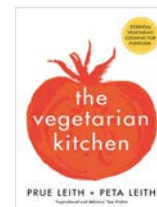
**5.** Unwrap the pastry and roll it out as thinly as you can on a dusted surface, ideally to a thickness of only 1mm. Line the greased tin with the pastry, then put it in the freezer for 20 minutes to chill.

**6.** Trim the excess pastry from the top of the pastry case, then fill it with the treacle mixture. Put

it directly onto the pre-heated baking sheet in the oven. Bake in the middle of the oven for 40–50 minutes, covering it with foil towards the end of cooking if it is browning too much on top.

**7.** While the tart is baking, dry the grapefruit segments on a piece of kitchen paper, then place them on a sturdy metal baking tray and sprinkle the caster sugar liberally over them. Use a kitchen blowtorch to caramelize the sugar.

**8.** Remove the tart from the oven and allow it to cool until it is just lukewarm, not hot. Arrange the caramelized grapefruit segments on top of the warm tart.



Recipe taken from  
*The Vegetarian Kitchen* by Prue and Peta Leith  
(Bluebird, £25)



“I adore treacle tart. At lunch before my wedding, I had 24 oysters followed by a bowl of treacle tart and custard” -  
*Prue Leith*



## Apple Custard Doughnuts with Maple Syrup

**Serves:** 6-8

**Prepare:** 25 minutes (plus 60 - 90 minutes proving and resting time)

**Cook:** 10-15 minutes

1 tsp dried yeast  
2 tbsps caster sugar, plus more to coat the doughnuts  
120ml whole milk  
280g strong white bread flour, plus more for dusting  
Pinch of salt  
45g unsalted butter, melted  
1 egg, beaten  
Sunflower oil, for deep-frying and greasing  
About 4 tbsps apple sauce (shop-bought or homemade)  
About 4 tbsps custard (shop-bought or homemade)  
Maple syrup, to serve

**1.** Stir the yeast and sugar into the warm milk. Set to one side for 10 minutes and allow the mixture to activate and become frothy.

**2.** In a mixing bowl or in a stand mixer fitted with the dough hook, add the flour, pinch of salt, melted butter and beaten egg and mix well for at least 2 minutes to form a soft and sticky dough. Cover with a clean, damp cloth and rest the dough for 10 mins.

**3.** Hand-knead the rested dough or mix in the mixer with a dough hook for a further 2-3 minutes, until it becomes smooth and supple. Cover and rest again for 20-30 minutes, or until increased in size by about half.

**4.** Tip out the dough onto a lightly floured work surface and roll it out to about 1.5cm thick. Cut out six to eight 8cm circles and place each round on greased baking paper, reserving the offcuts. Cover the doughnuts with a clean tea towel and allow to prove for 30 minutes-1 hour, until doubled in size.

**5.** Fill a deep-sided saucepan two thirds full with oil (do not overfill). Heat it to 180°C, or until a little piece of dough sizzles and rises to the surface and browns immediately. Working in batches, fry each doughnut for about

1½ minutes on each side, until golden all over, then carefully remove with a slotted spoon and transfer to a wire rack. Coat with extra sugar while still warm.

**6.** Put the apple sauce into a piping bag fitted with a medium, round piping nozzle, or use the corner of a small, sturdy plastic bag with the tip cut off. When the doughnuts are cool enough to

handle, push the piping nozzle (or use the tip of a knife to make a hole so that you can push in the plastic bag) into the centre of each doughnut and fill with the apple sauce, then repeat with the custard.

**7.** Put all the doughnuts on a large serving plate and drizzle liberally with the maple syrup to serve.



“What could be better than soft, golden doughnuts stuffed with a sweet apple and custard filling?”



Recipe taken from  
*Home Cookery Year*  
by Claire Thomson  
(Quadrille, £39)



## CHAPTER THREE:

# *Getting Boozy*

Recipes made even better with a generous amount of alcohol!





## Gin & Tonic Cake

**Serves:** 10

**Prepare:** 30 minutes

**Cook:** 55-60 minutes

200g unsalted butter, softened,  
plus extra to grease  
200g caster sugar  
4 free-range eggs, beaten  
200g self-raising flour  
¼ tsp baking powder  
1 lime, finely grated zest only  
85ml gin

### For the drizzle and icing:

125g caster sugar  
120ml tonic water  
¾ tbsps gin  
1 lime, cut in half lengthways and  
very thinly sliced into half moons  
100g icing sugar, sifted

**1.** Preheat the oven to 180°C/Fan 160°C/Gas 4. Grease a 900g loaf tin with a little butter then line the base and two long sides with a piece of non-stick baking paper.

**2.** Cream the butter and sugar together in a large bowl with an electric mixer until light and fluffy. Gradually add the eggs, beating well after each addition and spooning in a little of the flour to stop the mixture from separating.

**3.** Fold in the remaining flour, baking powder and lime zest, then gradually add the gin. Spoon into the prepared tin, level the surface and bake for 55–60 minutes or until a skewer inserted into the centre comes out clean.

**4.** Meanwhile, make the sugar syrup: gently heat the caster sugar and tonic water in a small pan, stirring often, until the sugar dissolves. Turn up the heat and boil for 1 minute. Spoon 2 tablespoons of the syrup into a small bowl and mix in 2 tablespoons of the gin (this mixture will be used to soak the loaf later).

**5.** Add the thinly sliced lime to the remaining tonic syrup in the saucepan. Bring to the boil and cook for 5–7 minutes until the lime slices are soft and the syrup thickened. Spoon the lime slices over a baking sheet lined with non-stick baking paper,

draining off some of the syrup and leave to cool.

**6.** As soon as the loaf comes out of the oven, poke holes into the top with a skewer and drizzle over the reserved gin syrup from the bowl. Cool the loaf in the tin on a wire rack. Make the icing by mixing together the sifted icing sugar with the remaining 1½ tablespoons gin until smooth.

**7.** Remove the loaf from tin,

transfer to a board and peel off the paper. Spoon over the icing and decorate with the lime slices. Leave the cake to set before slicing.

### Cook's Tip

Use tonic water and your favourite gin to create a zingy icing with bags of flavour!



Recipe taken from  
**National Trust**  
*Comfort Food* by  
Clive Goudercourt  
(£20, National Trust  
Books). Photo ©  
Nassima Rothacker





## Prosecco & Pear Cake

**Serves:** 8

**Prepare:** 30 minutes, plus cooling time

**Cook:** 80 minutes

### For the sponge:

6 eggs

300g caster sugar

300g self raising flour

1 tsp baking powder

2 tbsps elderflower cordial

2 conference pears, peeled and finely chopped

### For the buttercream:

250g butter

500g icing sugar

2 tbsps prosecco or English sparkling wine

### For the decoration:

12 thin slices pear

50g caster sugar

Gold edible glitter

Sprigs of thyme

Fine lemon zest

A tin of caramel

**1.** It is best to prepare the decorative pear slices the day before you need them. Thinly slice the pear, coat both sides of each slice in caster sugar, then place onto a baking tray lined with parchment paper. Place in an oven set to 180°C/Fan 160°C/Gas 4 and bake for 12 minutes on each side until dry, then leave to cool and harden. Sprinkle with glitter shortly before use.

**2.** To make the sponge, preheat your oven to 140°C/Fan 120°C/Gas 1 and line an 18cm round cake tin with baking paper. Add all the sponge ingredients except the pear into a bowl and mix well until pale and creamy. Gently fold in the chopped pear using a spatula. Pour the cake batter into the prepared tin and smooth the top with the back of a spoon. Place in the oven and bake for 80 minutes or until cooked; test by inserting a skewer or cocktail stick, when it comes out clean the cake is cooked.

**3.** While the cake is baking, make the buttercream. Start by

whisking the butter until light and fluffy, then gradually add the icing sugar until it's all incorporated. Gradually pour in the prosecco.

**4.** Remove the cake and allow it to cool completely. Carefully cut the cake into three layers and

fill with buttercream. Pipe any remaining buttercream on top. Decorate with the pre-prepared pear slices, sprigs of thyme and a sprinkling of lemon zest. Pipe the caramel around the edge of the cake, letting it drizzle down.

Recipe provided  
by Booths

“This mouth-watering layer cake is a show-stopping centrepiece. It's surprisingly easy to make, too!”





## Lime & Gin Curd Meringue Cheesecake

**Serves:** 12

**Prepare:** 30 minutes

**Cook:** 1 hour, 40 minutes

### For the cheesecake:

225g digestive biscuits, crushed  
80g unsalted butter, melted  
2 tbsps soft brown sugar  
675g cream cheese  
300g caster sugar  
4 large free-range eggs  
3 tbsps cornflour  
1 tbsp vanilla extract  
1 pinch salt  
150g sour cream  
2 limes, juiced

### For the lime & gin curd:

8 limes, juice and zest, finely grated  
225g caster sugar  
120g unsalted butter, cold  
and cubed  
75ml dry gin  
4 medium free-range eggs, beaten

### For the meringue:

2 large egg whites, at room  
temperature  
½ tsp salt  
½ tsp cream of tartar  
120g caster sugar  
1 tsp vanilla extract

1. For the cheesecake, combine the biscuits, melted butter and soft brown sugar in a food processor. Pulse several times until finely ground. Pack the mixture into the base and sides of a 20cm springform cake tin. Chill until needed.
2. Beat the cream cheese in a large mixing bowl until smooth and creamy, around 2 minutes. Add the caster sugar and beat for a further 2 minutes until pale and fluffy. Beat in the eggs, one by one, and then add the cornflour, vanilla extract and salt, beating until thoroughly incorporated. Fold in the sour cream and lime juice.
3. Spoon the cheesecake batter into the prepared tin. Bake for about 1 hour 5-15 minutes, until the filling is set with a slight wobble in the middle. Remove to a wire rack to cool. Once cool,

cover with clingfilm and chill overnight.

4. For the lime and gin curd, combine the lime juice, half the zest, caster sugar, butter, and gin in a heatproof bowl. Set over a half-filled saucepan of simmering water, gently whisk from time to time until the butter has melted.
5. Gradually whisk in the beaten egg until fully incorporated. Continue to cook until the curd has thickened, whisking from time to time, about 8-10 minutes usually. Remove from the heat and let cool briefly. Cover the surface with an oiled or buttered piece of clingfilm and chill until cold, at least 4 hours.
6. When you're ready to serve, start the meringue. Beat the egg whites with the salt and cream of tartar in a large, oil-free mixing bowl until softly peaked. Combine the sugar with 2 tbsps

water in a saucepan. Cook over a medium heat, stirring, until the sugar has dissolved.

7. Bring to the boil and cook until the syrup reaches 121°C on a sugar thermometer. Remove the hot syrup from the heat, stir in the vanilla extract, and then gradually whisk it into the egg whites in a slow, steady stream until a thick, glossy meringue forms, about 6-8 minutes usually. The meringue should feel cool to the touch when ready.

8. Carefully turn out the cheesecake onto a cake platter. Pour or spoon the lime and gin curd over the cheesecake. Top with the meringue, lifting it to peaks with a spatula.

9. Carefully brown the meringue with a chef's blowtorch if you have one. Scatter with the remaining lime zest before serving.





## The Hairy Bikers' Boozy Syllabub Trifle

**Serves:** 6

**Prepare:** 40 minutes

### For the syllabub:

50ml sweet sherry or marsala  
1 tbsp brandy (optional)  
Zest of 1 lemon, plus extra to garnish  
2 tbsps caster sugar  
400ml whipping cream

### For the trifle:

1 packet of trifle sponges or fingers  
2-3 tbsps raspberry jam

100ml sweet sherry or marsala  
150g amaretti biscuits  
500g raspberries  
1 large pot of custard  
50g toasted flaked almonds

**1.** First start the syllabub. Put the sweet sherry or marsala in a bowl with the brandy (if using) the lemon zest and caster sugar. Stir until the sugar has dissolved. Leave this to stand for at least the time it takes to assemble the trifle, but for several hours if you are able to prepare ahead.

**2.** To assemble the trifle, first spread half the trifle sponges or

fingers with the raspberry jam and arrange them in the base of a trifle bowl. Pour over the sherry and top with the amaretti biscuits, followed by the raspberries. Spoon the custard over the raspberries, then cover and leave to chill.

**3.** Now finish the syllabub. Whip the cream until it reaches the soft peak stage, then stir in the sherry mixture and whisk again to combine. Spoon this over the trifle, then sprinkle over the toasted almonds and some extra lemon zest.



“Everyone loves a trifle. This pud looks very posh but it’s really just an assembly job” —  
*The Hairy Bikers*



Recipe taken from  
*The Hairy Bikers' One  
Pot Wonders* by Si  
King and Dave Myers  
(Seven Dials, £22)



## Apple, Sultana & Cider Cake

**Serves:** 12

**Prepare:** 15 minutes

**Cook:** 1 hour

100g essential sultanas  
100ml medium sweet cider  
225g plain flour  
1 tsp baking powder  
1 tsp ground cinnamon  
225g golden caster sugar  
225g unsalted dairy butter,  
softened  
2 free range eggs  
6 apples, 5 peeled and cored, 1  
kept whole  
1 tbsp clear honey

**1.** Put the sultanas in a bowl with 3 tbsp of the cider and set aside. Heat the oven to 180°C, gas mark 4. Grease and line a 23cm round loose-bottomed cake tin. Tie a thick band of brown paper around the outside of the tin and secure it with string (to stop the cake edge burning).

**2.** Sift the flour, baking powder and cinnamon together. In a separate, large mixing bowl, place the sugar and butter then beat with a handheld electric mixer for 1 minute until pale and creamy. Add the eggs 1 at a time and beat in for 1 minute along with the remaining cider.

**3.** Quarter, core and slice the whole apple and cut the 5 others into 1cm pieces. Fold the apple pieces, sultanas and juices into the egg mixture then the flour mixture. Stir well then spoon into the tin. Arrange the apple slices on top of the cake mixture and bake for 1 hour, covering with foil once it is browned on top. Bake until a skewer comes out clean when inserted into the cake centre.


**4.** Remove from the tin, brush with the honey and leave to cool. Serve just warm with clotted cream for pudding, or leave to cool completely for afternoon tea.



“Adding cider to this cake really intensifies the apple flavour, and makes it deliciously moist!”

Recipe provided  
by Waitrose &  
Partners





## CHAPTER FOUR: *Classic Bakes*

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Best-loved British bakes, from  
battenberg cake to scones



**Cook's Tip**

You can't go wrong with a freshly baked scone. Simple to master, they can be whipped up in a matter of minutes! Serve with clotted cream and your favourite artisan preserve.

**Classic Teatime Scones**

**Makes:** 18-22 scones

**Prepare:** 20 minutes

**Cook:** 15 minutes

450g self-raising flour plus extra for dusting  
1 tsp baking powder  
100g cold butter, cut into cubes  
50g caster sugar  
2 medium eggs, plus 1 beaten egg for glazing  
Milk

**1.** Preheat the oven to 200°C/Fan 180°C/ Gas 6. Line two baking

trays with greaseproof paper.

**2.** Put the flour and baking powder into a large mixing bowl, add the butter and rub it into the flour with your fingers until you create a fine breadcrumb texture. Stir in the sugar.

**3.** Crack the eggs into a measuring jug and top up with enough milk to get to 270ml. Make a well in the centre of the flour mix and pour in the eggs and milk.

**4.** Stir using a dinner knife to start then use your hands to form a rough dough. Tip out on to a lightly floured work surface and

roll to a rough oblong about 2cm thick.

**5.** Use a 5cm cutter to cut out as many scones as possible then arrange over the 2 trays making sure they aren't too close to each other. Roll out the remaining dough and cut out more scones.

**6.** When all the scones have been cut out, brush the tops with beaten egg and place the trays in the oven to bake for 12-15 minutes or until pale gold in colour and nicely risen. Serve with jam, clotted cream and a hot cup of tea!



## Ginger Millionaire's Slice

**Makes:** 25-30 small bites

**Prepare:** 25 minutes, plus cooling time

**Cook:** 5 minutes

250g dark chocolate

**For the base:**

250g ginger biscuits, crushed

240g skinned almonds,

roughly chopped

50g shelled pistachios

50g candied ginger

grated zest of 1 orange

200g unsalted butter, melted

**For the caramel:**

250g pitted medjool dates

100g smooth almond butter

1 tsp vanilla extract

1 tsp ground ginger

Pinch of ground cloves

1/4 tsp sea salt

100g unsalted butter

1. For the base, pulse the ginger biscuits in a food processor to small chunks. Add the remaining ingredients and lightly pulse until incorporated.
2. Grease and line a brownie tin with baking parchment and pour in the mixture. Spread it around the tray and press into the edges until even and smooth, then place in the fridge to set. Place all of the ingredients for the caramel in a high-speed blender and blend until you have a thick, smooth paste.
3. Remove the tray from the fridge and spread over your layer of caramel, using a palette knife dipped in hot water to smooth the top, returning the tray to the fridge once more.
4. Melt the chocolate by placing it in a heatproof bowl set over a pan of simmering water (do not allow the base of the bowl to touch the water). Pour the melted chocolate over the caramel and return the tray to the fridge to set for 1-2 hours. Once set, cut into neat slices or chunks to serve or gift.

“Salted date caramel and a nutty ginger base provide a new twist on a classic recipe”



## Mary Berry's Iced Queen Cakes

**Makes:** 18

**Prepare:** 15 minutes

**Cook:** 15 minutes

### For the cakes:

100g baking spread, from fridge

100g caster sugar

100g self-raising flour

2 large free-range eggs

¼ level tsp baking powder

### For the icing:

375g icing sugar

Edible and/or icing flowers

**1.** Preheat the oven to 200°C/Fan 180°C/Gas 6 and arrange 24 fairy cake paper cases in two bun tins.

**2.** Place all the cake ingredients into a large mixing bowl and beat with an electric mixer until well blended and smooth. Divide the mixture between the paper cases – leave about 1cm between the mixture and the top of the paper cases. It is important not to overfill the cases as you need a little of the rim of the paper case above the level of the cakes when they are baked so that it is easy to ice the top.

**3.** Bake in the preheated oven for about 15 minutes, or until the cakes are well risen and golden brown. Lift out and cool on a wire rack.

**4.** To make the icing, mix the icing sugar with 3-4 tablespoons of water to give a smooth coating consistency. Spoon over the cakes and decorate as liked with edible or icing flowers.



“When you ice the cakes, the icing should cover the top and touch the edge of the cases. If you want to have a variety of colours, divide the icing into separate bowls once it has been made and then colour each one as desired”

– *Mary Berry*



Recipe taken from  
Mary Berry's Fast  
Cakes (Headline, £26)



## Crumpets

**Makes:** 12

**Prepare:** 30 minutes,  
plus rising time

**Cook:** 35 minutes

200ml milk  
15g fresh yeast, 8g dried yeast or 1¼  
tsp fast-action dried yeast  
1 tsp caster sugar  
250g strong white bread flour  
250g plain white flour  
2 tsp salt  
2 tbsps sunflower oil  
1 tsp bicarbonate of soda  
550ml warm water

1. Scald the milk until hot, then leave to cool until tepid.
2. Mix together the fresh or dried yeast with the milk and the sugar. Leave for 5–10 minutes until frothy.
3. Sift the flours into a large bowl. Stir in the salt. (Add the fast-action yeast now, if using).
4. Make a well in the centre and pour in the frothy yeast mixture, oil and 400ml of the warm water. Beat until it makes a smooth and elastic batter. Cover with a cloth and leave for 1½–2 hours until the mixture rises and the surface is covered with bubbles.
5. Dissolve the bicarbonate of soda in the remaining warm water and stir it into the batter. Cover and leave for 30 minutes.
6. Put a large frying pan over a medium to low heat. Lightly grease three or four 8cm metal ring moulds and put into the pan. Pour the batter into the rings until three-quarters full and cook for about 8 minutes until the top sets and bubbles have formed on the surface.
7. Turn over in the moulds, pushing the crumpet down onto the pan base, and cook for 4 minutes until golden. Keep warm in a low oven. Repeat until the batter is used up. Serve warm with butter and preserves. The crumpets can also be toasted.



Recipes taken from  
*The Essential Cook's Kitchen* by Alison  
Walker (£20, Jacqui  
Small) Photography  
credit: Tara Fisher

“Homemade crumpets are a real treat fresh from the pan. They also freeze well, but should be toasted after defrosting”

### Cook's Tip

Make sure you use a flat frying pan to make the crumpets, or they'll end up wonky! And you mustn't fill the rings; the batter rises when cooked.



## Battenberg Cake

**Serves:** 8-10

**Prepare:** 1 hour, plus cooling time

**Cook:** 34 minutes

### For the cake:

170g unsalted butter, at room temperature, plus extra for the tin and foil

170g self-raising flour, plus extra for the tin and foil

40g ground almonds

1 tsp baking powder

¼ tsp salt

200g caster sugar

3 eggs, at room temperature

¾ tsp vanilla extract

¼ tsp almond extract

60ml milk

1-3 drops red or pink food colouring

### For assembly:

105g apricot jam

Icing sugar, for dusting

200g marzipan (preferably white)

**1.** To make the cake, preheat the oven to 165°C/Fan 145°C/Gas 3. Lightly butter the bottom and sides of a 20-cm square cake tin with 5-cm sides. Cut a 20 x 30-cm rectangle of aluminium foil. Fold it in half crossways to create a 20 x 15-cm rectangle. Fold both ends towards the centrefold to make an edge 5cm high from the centre.

**2.** Crease the edges of the folds (top and both bottom) firmly and unfold the sides. It will look like an upside-down T. Arrange the foil sheet in the greased tin (the centre fold will divide the tin into two separate sections each 20 by 10 cm). Lightly butter the foil and flour the sides of the tin and the foil.

**3.** In a bowl, mix the self-raising flour, ground almonds, baking powder and salt together. In a large bowl, using an electric mixer, beat the butter on a medium speed until smooth, about 1 minute. Increase the speed to medium-high, add the caster sugar and beat until fluffy and light in colour, 2-3 minutes. Add the eggs, one at a time, beating well after each addition and add the vanilla and almond extracts along with the final egg. On a low speed, add half of the

flour mixture and mix just until blended, then add the milk and mix again. Add the remaining flour and mix just until blended.

**4.** Divide the mixture in half (about 400g). Scrape half of the mixture into one side of the divided tin and spread evenly. Add 1 drop of the food colouring to the remaining mixture and fold until evenly coloured, adding more food colouring as needed to achieve the pink intensity desired. Scrape the pink mixture into the other side of the tin and spread evenly.

**5.** Bake the cakes until a skewer inserted into the centre of each side comes out clean, 32-34 minutes. Leave to cool in the tin on a wire rack for about 15 minutes. Run a thin-bladed knife around the inside of the tin to loosen the cake sides. Invert a rack on top of the tin and, using oven gloves, grip the tin and the rack and invert together. Gently lift off the tin, peel away the foil and leave the cakes to cool completely.

**6.** To assemble the cake, in a small saucepan, warm the jam over a low heat until fluid, then pass it through a fine-mesh sieve set over a small bowl, pressing on the solids. Place a cake, top side up, on a work surface. Using a serrated knife, cut away the domed top to level the cake. Trim the four sides to make them even, then measure the height of the cake (about 3 cm). Using a ruler, cut the layer lengthways into 2 strips that are the same width as the height of the cake. You should now have 2 strips of equal height and width. Repeat with the remaining cake, levelling the top and cutting into 2 strips. You should now have 4 strips of equal height and width. Trim all 4 strips to equal length (about 18 cm).

**7.** Lightly dust the work surface with icing sugar. Place the marzipan on the dusted surface and, using a rolling pin, roll out the marzipan into an 20 x 29-cm rectangle. Lightly dust with more icing sugar if the marzipan is sticky. Trim off the edges to make a 18 x 26.5-cm rectangle. Arrange the marzipan with a long side facing you. Using a palette knife, spread a thin layer of the jam crossways down the centre



13 cm of the marzipan. Arrange a pink cake strip on the left side on top of the jam, pressing gently.

**8.** Spread a thin layer of the jam over the inside edge of the cake strip and arrange a plain cake strip next to it. Gently press the strips together. Spread a thin layer of jam over the tops of the strips and repeat with the remaining strips and jam, stacking the cake strips in reverse order like a checkerboard. Spread a thin coating of jam over the top and sides of the stacked strips.

**9.** Lift one side of the marzipan over the cake, pressing gently to adhere to the side. Using a fingertip, brush a little water over the marzipan edge on the top of the cake. Repeat with the other side of the marzipan, again pressing gently against the side of the cake and then pressing on the overlapping portion of the marzipan to seal the edges. Turn the cake over so the seam is on the bottom and then wrap in clingfilm. Refrigerate for at least 1 hour or up to 3 days. Serve chilled or at room temperature, cut into slices.



Recipes taken from  
*The Official Downton  
Abbey Afternoon  
Tea Book* (£12.99)  
Frances Lincoln



## Mini Victoria Sponge Cakes

**Makes:** 12 cakes

**Prepare:** 30 minutes

**Cook:** 19 minutes

### For the cake:

225g unsalted butter, at room temperature, plus extra for the ramekins

250g self-raising flour, plus extra for the ramekins

1¼ tsp baking powder

¼ tsp salt

200g caster sugar

4 large eggs, at room temperature

2 tsp vanilla extract

### For the filling:

300ml double cream

2 tbsps icing sugar

210g raspberry or strawberry jam

Icing sugar, for dusting

### Special kit:

A 12-hole mini sandwich tin.

**1.** To make the cakes, put a 29 x 43-cm baking tray in the oven and preheat the oven to 180°C/350°F/Gas Mark 4. Lightly butter the bottom and sides of twelve 180-ml straight-sided ramekins or a 12-hole mini sandwich tin.

**2.** In a small bowl, mix together the flour, baking powder and salt. In a large bowl, using an electric mixer, beat the butter on a medium speed until smooth, about 1 minute. Add the caster sugar, increase the speed to medium-high, and beat until fluffy and lighter in colour, 2–3 minutes.

**3.** Add the eggs, one at a time, beating well after each addition and adding the vanilla along with the final egg. On a low speed, add the flour mixture and mix just until blended. Divide the mixture evenly among the ramekins or mini sandwich holes (a slightly rounded 60ml) and spread evenly. Transfer the ramekins or mini sandwich tin to the baking tray and bake until a skewer inserted into the centre of a cake or two comes out clean, about 17–19 minutes.

**4.** Transfer the baking tray to a wire rack and leave the cakes to cool for 15 minutes. Run a thin-bladed knife

around the inside of each ramekin to loosen the cake sides, then invert the ramekin onto a wire rack, lift it off and turn the cake right side up. If using a mini sandwich tin, loosen the cake sides the same way, then invert the tin onto a rack, lift off the tin and turn the cakes right side up. (If the holes have removable bottoms, push up to release the cakes.) Leave the cakes to cool completely.

**5.** While the cakes are cooling, prepare the filling. In a bowl, using a handheld mixer, beat together the cream and icing sugar on a medium speed until stiff peaks form, 2–3 minutes. Fit a piping bag with a small plain or star tip, spoon the whipped cream into the bag,

and secure it closed. Use immediately or refrigerate for up to 2 hours before serving.

**6.** Just before serving, using a serrated knife, cut the cakes in half horizontally. Arrange the bottom halves, cut side up, on a work surface. Divide the whipped cream evenly among the cake bottoms, piping small dollops around the edge and then into the centre, covering the bottom completely. Spoon about 1 tbsp of the jam over the cream on each cake bottom, gently spreading it to the edge. Arrange the cake tops, cut side down, on top of the jam. Lightly dust the top of each cake with icing sugar.

## Preserving Tradition

Also known as a Victoria sandwich, the Queen's actual tea-time sponge cake would have been sandwiched with only a thick layer of raspberry jam and topped with a sprinkle of sugar. The earliest recipe for this buttery vanilla-infused cake appeared in Mrs Beeton's Household Management, published in London in 1861.



Recipes taken from *The Official Downton Abbey Afternoon Tea Book* (£12.99) Frances Lincoln



## Grape & Almond Loaf

**Serves:** 8-10

**Prepare:** 20 minutes, plus cooling

**Cooking time:** 1 hour 50 minutes

175g unsalted butter, softened, plus extra for greasing  
150g caster sugar  
3 Free Range Eggs  
Few drops French Almond Natural Extract  
150g self-raising flour  
¼ tsp fine salt  
100g ground almonds  
200g seedless grapes

### For the topping:

75g seedless grapes, halved  
90-100g icing sugar

**1.** Preheat the oven to 160°C, gas mark 3. Grease and line a 900g loaf tin with baking parchment. In

a large mixing bowl, use electric beaters to cream the butter and caster sugar for 3-4 minutes, until light and fluffy. Beat in the eggs one at a time, then beat in the almond extract

**2.** In a separate bowl, combine the flour, salt and almonds, then fold into the wet ingredients until combined. Stir through the grapes, then spoon the mixture into the loaf tin, levelling the top. Bake for 1 hour-1 hour 10 minutes, or until a skewer inserted into the centre comes out clean. Cool in the tin for 20 minutes, then carefully transfer to a wire rack.

**3.** As soon as the cake is on the wire rack, place the halved grapes in a small roasting tin with 2 tbsp water. Roast 2 / 2 in the oven for 20 minutes, until soft but still just holding their shape, then remove and lift the grapes onto a plate. Add another 1 tbsp water to the roasting tin and scrape up the inky grape juices with a wooden spoon. Adding a little at a time, stir in the icing sugar with a wooden spoon until you have a spoonable icing. Spoon over the cake and top with the roasted grapes. Cool completely before serving.



Recipe provided by  
Waitrose & Partners



## Spiced Latte Cake

**Serves:** 10-12

**Prepare:** 25 minutes, plus cooling

**Cook:** 50 minutes

250g unsalted butter, melted  
300g self-raising white flour  
1 tsp baking powder  
250g light brown soft sugar  
¼ tsp ground nutmeg, plus a pinch more  
½ tsp salt  
1 tbsp instant coffee powder  
75ml whole milk  
275g low-fat fresh vanilla custard  
3 medium free range eggs, beaten

### For the coffee syrup:

4 tbsp golden caster sugar  
1 tsp instant coffee powder  
2 tbsp golden caster sugar

### For the frothy topping:

2 tbsp golden caster sugar  
1 tbsp dark rum  
200ml whipping cream

**1.** Preheat the oven to 180°C, gas mark 4. Use a little of the butter to grease a 23cm springform tin, then line the base. Sift the flour and baking powder into a large bowl. Add the light brown soft sugar, a pinch of nutmeg and the salt. Mix well with your hands to smooth any lumps in the sugar, then make a well in the middle.

**2.** In a cup, mix 1 tbsp coffee with 1 tbsp hot water. Stir into the melted butter with the milk, 175g custard and the eggs; whisk into the dry ingredients until smooth. Pour into the tin and bake for 50 minutes, until risen, golden and a skewer inserted into the centre comes out clean. While the cake bakes, mix 1 tsp coffee with 2 tbsp caster sugar, 1 tbsp water and 1

tbsp rum to make a syrup; set aside.

**3.** Place the cake, in its tin, on a wire rack to cool. After 30 minutes, poke lots of holes into the top using a cocktail stick and brush with the coffee syrup. Once cooled completely, remove from the tin and put on a plate.

**4.** Make a frothy topping by whipping the cream with the remaining 2 tbsp caster sugar and 1 tbsp rum until very thick, then fold into the remaining 100g custard. Spoon and spread the topping onto the cake, then use a fine sieve or tea strainer to dust with the remaining ½ tsp nutmeg.



Recipe provided by  
Waitrose & Partners



## CHAPTER FIVE:

# *Creamy Treats*

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Our favourite creamy bakes, from  
cheesecake to crème brûlée



## Tiramisù Cake

**Serves:** 10

**Prepare:** 1 ¼ hours, plus chilling

**Cook:** 20 minutes

### For the whisked sponge:

75g unsalted butter

8 eggs

200g caster sugar

200g plain flour

1 ¼ tsp baking powder pinch of salt

50g ground almonds

### For the coffee syrup:

150ml freshly brewed hot espresso

or strong coffee

1 tbsp demerara sugar

### For the mascarpone filling:

6 egg yolks

75g caster sugar

4 tbsps marsala or amaretto

Pinch of salt

125g white chocolate, chopped

750g mascarpone cheese

150g 70% dark chocolate, coarsely  
grated to decorate

300ml double cream

1 tbsps chocolate-coated coffee  
beans, roughly chopped

Cocoa powder, for dusting

### Special kit:

20cm cake tins x 3, greased, then  
base-lined with baking paper and  
lightly dusted with flour

20cm, deep-sided springform tin

Piping bag fitted with a medium  
plain nozzle

**1.** Heat the oven to 180°C/ Fan  
160°C/Gas 4. Make the sponge  
(the day before serving, ideally).  
Melt the butter and leave to  
cool slightly. Whisk the eggs in a  
stand mixer. Add the sugar and  
whisk on medium speed for 5-7  
minutes until mousse-like, and  
the mixture leaves a ribbon trail  
when you lift the whisk.

**2.** Sift together the plain flour,  
baking powder and salt into the  
bowl, add the ground almonds  
and, using a large metal spoon,  
gently fold the dry ingredients  
into the wet. Pour the melted  
butter around the inside edge  
of the bowl and gently fold  
in. Divide the mixture equally  
between the lined tins and level  
with a palette knife. Bake the for

about 20 minutes, until golden,  
well risen and a skewer inserted  
into the centres comes out clean.

**3.** Leave the cakes to cool in the  
tins for 2 minutes, then turn out  
onto a wire rack to cool.

**4.** Next, make the coffee syrup.  
Pour the hot coffee into a bowl,  
add the sugar and stir until  
dissolved. Leave to cool.

**5.** Next, make the mascarpone  
filling. Whisk the egg yolks, sugar,  
marsala or amaretto and salt  
in a heatproof bowl until fully  
combined. Set the bowl over  
a pan of simmering water and  
continue whisking for about 5  
minutes, until the mixture is hot,  
very thick and tripled in volume.  
Remove from the heat and  
plunge the bottom of the bowl  
into a sink of cold water. Whisk  
occasionally until cold.

**6.** Melt the white chocolate  
in a separate heatproof bowl  
set over a pan of simmering  
water. Stir until smooth and  
remove from the heat, then  
leave to cool slightly. Beat the  
mascarpone until smooth. Fold

the mascarpone and melted  
white chocolate into the cooled  
egg mixture until smooth.

**7.** Slice the sponges in half  
horizontally. Place 1 sponge  
layer in the bottom of the 20cm  
springform tin, brush with coffee  
syrup, then spread with 2 heaped  
tablespoons of the mascarpone  
mixture. Scatter with 1 tablespoon  
of the grated dark chocolate and  
top with another sponge layer.

**8.** Repeat (sponge, syrup, fillings,  
sponge, syrup, fillings) until you  
top with the final sponge. You will  
have Mascarpone mixture and  
grated chocolate left over - cover  
each and the cake, and chill for at  
least two hours.

**10.** Put cake on a serving plate.  
Cover with the mascarpone  
mixture, then press the remaining  
chocolate onto the sides of  
the cake to cover. To decorate,  
whip the cream. Spoon it into  
the piping bag and pipe blobs  
of cream over the top of the  
cake. Scatter with the chocolate-  
coated coffee beans and lightly  
dust with cocoa powder to serve.

### Cook's Tip

For the best results, bake  
the cake the day before  
you plan to assemble -  
the sponges are easier  
to slice in half. Assemble  
and chill the cake a  
good few hours before  
serving to allow the  
flavours to mingle.



Recipe taken from  
*The Great British  
Bake Off: Love  
to Bake* by Paul  
Hollywood, Prue  
Leith & The Bakers  
(Sphere, £22.00)



## Vanilla Cheesecake with Blueberry Compote

**Serves:** 10

**Prepare:** 30 minutes, plus chilling

**Cook:** 20 minutes

50g unsalted butter, melted, plus extra for greasing  
150g digestive biscuits  
2 x 280g tubs Philadelphia full fat soft cheese  
100g icing sugar, sifted  
200g Greek yogurt  
300g whipping cream  
1 tsp vanilla bean paste

**For the compote:**

300g blueberries  
2 tbsp maple syrup  
1 cinnamon stick

**1.** Preheat the oven to 150°C, gas mark 2. Grease and line the base and sides of a 20cm springform tin with baking parchment.

**2.** Put the digestive biscuits in a freezer bag, seal, then bash to crumbs with a rolling pin. Pour into a bowl and mix with the melted butter. Press into the base of the tin and bake for 15 minutes. Set aside to cool.

**3.** Beat the soft cheese, icing sugar, yogurt and a pinch of salt together with a wooden spoon. In a separate bowl, use a balloon whisk to whisk the whipping cream and vanilla paste to soft peaks, then gently fold the cream through the soft cheese mixture. Pour onto the cooled base and

chill for at least 4 hours or ideally overnight.

**4.** Meanwhile, heat 150g of blueberries in a pan with the maple syrup and cinnamon. Bring to a simmer and cook gently for 3-4 minutes, until the berries burst. Tip in the remaining 150g of berries, and take off the heat to cool to room temperature, then chill. When ready to serve, discard the cinnamon stick and spoon over the chilled cheesecake.



Recipe provided by  
Waitrose & Partners





## Spiced Cranberry Crème Brûlée

**Serves:** 6

**Prepare:** 20 minutes, plus cooling & chilling

**Cook:** 2 hours

300g fresh or frozen cranberries (plus a few for garnish)  
1 orange, zest and juice  
1 cinnamon stick  
2 cloves  
75g caster sugar (plus extra for dusting)

1 tbsp vanilla bean paste  
1 cinnamon stick  
Zest of 1 orange  
700ml double cream  
7 Clarence Court Burford Brown egg yolks (keep the white in a food bag and freeze for another day)  
2 tbsps light soft brown sugar

### Special kit:

6 medium-sized ramekins

**1.** Start by making the cranberry compote. Place all of the ingredients in a medium sized

saucepan. Bring to the boil whilst stirring then reduce to a simmer. Allow to reduce for around 15 - 20 minutes stirring regularly until thickened and glossy. Add a little splash of water if it's looking too thick. Allow to cool then remove the cinnamon stick and cloves.

**2.** To make the custard, place the vanilla bean paste, cinnamon stick and orange zest in a medium saucepan with the cream and place on a low heat. Allow the cream to steam and bubble very slightly (but not boil), stirring occasionally then turn off the heat and allow to infuse. Remove the cinnamon stick.

**3.** Pre-heat the oven to 140°C/ Fan 120°C/ Gas 1. Fill and boil the kettle then allow to cool whilst you carry on assembling the crème brûlée. Once the cream is cool add it to a blender with the egg yolks and sugar. Blitz well to combine.

**4.** Spoon the cranberry compote into the ramekins (to fill about  $\frac{1}{3}$  of each dish). Place the dishes into a deep roasting tray. Pour the custard into the ramekins until just full. Place the roasting tray of crème brûlée carefully into the oven then very carefully slowly pour the water from the kettle into the roasting tray so the water reaches  $\frac{3}{4}$  of the way up the ramekins.

**5.** Make sure not to get water in the creme brulees. Carefully close the oven and bake the creme brulee for between 45 minutes - 1 hour (depending on the size of ramekin) or until just set.

**6.** Remove the ramekins from the oven and allow to cool on a cooling rack. Chill in the fridge until ready to serve. Just before serving, take the reserved cranberries and roll around on a plate of caster sugar until lightly coated and place on one side.

**7.** Sprinkle the tops of the crème brûlée with caster sugar and caramelise using a blow torch or place under the grill. Scatter over the cranberries and serve.

Recipe provided by  
Clarence Court



## Chocolate & Salted Caramel Banoffee Pies

**Serves:** 6

**Prepare:** 30 minutes, plus chilling

### For the base:

260g plain chocolate  
digestive biscuits  
40g salted butter, melted

### For the toppings:

250g jar salted caramel  
dipping sauce  
2 or 3 bananas, sliced

200ml double cream  
1 tsp vanilla extract  
10g organic dark chocolate, chilled

**1.** Pulse the biscuits in a food processor until finely crushed. Tip into a bowl and stir through the melted butter. Roughly line 6 x 8-9cm fluted tart cases with a square of cling film (large enough to hang over the edges). Divide the biscuit mix between the cases, pressing evenly and firmly with the back of a spoon. Chill for at least 2 hours

or ideally overnight.

**2.** Use the cling film to ease the bases out, then discard the cling film. Spread the caramel sauce on top, then add all but 6 of the banana slices, dividing evenly between the pies.

**3.** Whisk the cream and vanilla to soft peaks, then spoon a dollop onto each pie. Finish each with a grating of dark chocolate and a reserved slice of banana. Serve immediately or chill until ready to eat (the pies will keep for up to 24 hours).



Recipe provided  
by Waitrose  
& Partners