

Lockdown Baking! March 2021

Easter – Eggs for All

What a comforting thought Spring is almost here, and we can prepare for the Easter break and plan our baking. Our theme this month is Eggs, sweet and savoury. Have Fun baking!

Love Carol and Heather

Scotch Eggs

Ingredients

4 eggs
250g sausage meat
Flour for coating
1 egg well beaten
Dry 'golden' breadcrumbs
Oil for deep frying

Method:

1. Hard-boil 4 eggs for 9 minutes in boiling water, leave to cool
2. Shell the eggs and roll them in a little flour
3. Divide sausage meat into 4
4. On a floured surface, pat out each piece to about 12x8cms
5. Gather up sausage meat to cover each egg, seal the joints well
6. Coat each wrapped egg, first in beaten egg then in the breadcrumbs
7. Heat 4cm of oil in a deep frying pan / deep fat pan to 180°C (cube of bread should be golden in 1 minute)
8. Fry for 6-8 minutes, turning frequently, until golden brown
9. Drain on kitchen paper
10. Eat hot or cold

Options:

- For thicker sausage use 300g
- Mix 2tsp chopped chives into sausage meat
- Bake, not fry at 180°C / 160°C fan / gas mark 5 for 20 minutes



Mini Egg

Cookies

Ingredients:

115g softened butter
115g light brown sugar
2 tbs maple syrup (or golden)
1 tsp vanilla essence
150g SR flour
25g cocoa powder
150g mini eggs, roughly chopped

Method:

1. Heat oven to 180°C, 160°C fan, gas mark 4
2. Line 2 baking trays with baking paper
3. Beat butter and sugar together until creamy
4. Mix in the vanilla and maple syrup
5. Sieve in the cocoa and flour
6. Mix to form a dough
7. Using hands, roll tsp of mixture into 15-16 balls
8. Place on baking trays and flatten each ball slightly
9. Scatter the chopped mini eggs over and press gently into each cookie
10. Bake for 13-15 minutes until just set around edges, but soft in middle
11. Cool on the tray for a few minutes then transfer to a cooling tray



Soft Boiled Eggs and Soldiers

Ingredients; Turmeric & chilli butter naan soldiers

25g softened salted butter
pinch of chilli flakes
½ teaspoon turmeric
½ large shop-bought garlic naan
½ tablespoon chopped coriander

Method

1. Mash the butter with a pinch of chilli flakes and spread onto the naan
2. Grill for 1 minute until butter has melted
3. Sprinkle over chopped coriander, cut into soldiers
4. Serve with a boiled egg

Ingredients; Marmite & gooey cheese crumpet soldiers

30g strong grated cheddar
30g grated mozzarella
2 crumpets
15g butter
1-2 teaspoons Marmite

Method

1. Combine grated cheese with mozzarella in a bowl
2. Toast 2 crumpets and spread with butter and marmite (if liked)
3. Top the crumpets with cheese mix and grill for 30seconds until golden and bubbling, cut into soldiers and serve with a boiled egg

Ingredients; Mushroom brioche soldiers

2 slices brioche
60g mushroom pate

Method:

1. Toast the slices of brioche
2. Spread with mushroom pate
3. Cut into soldiers and serve with a boiled egg



Easter Nest Cake

Ingredients:

200g soft margarine
200g caster sugar
170g self-raising flour
30g cocoa powder
4 large eggs
2 - 7"/18cm sandwich tins or 23cm bundt tin



Fudge Icing Ingredients

65g margarine
200g icing sugar
2 ½ tablespoons hot milk
3 rounded tablespoons cocoa powder
1 teaspoon vanilla essence.

Method:

1. Heat oven at 180°C 170°C Fan Gas mark 3
2. Place all the ingredients into a large bowl and beat until well mixed
3. Place the mixture into a greased bun tin or divide between sandwich tins
4. Bake in the oven for approximately 25 minutes
5. When cooked remove from oven and leave to cool on a rack

Fudge Icing Method

1. Place all ingredients in a suitable bowl to microwave, and cook on high for approximately 1 minute, or until the margarine has melted
2. Beat until all ingredients are thoroughly mixed and the icing is of right consistency

Assembling your cake

1. If using the sandwich tins, cut out the middle from one sponge with a circular cutter, this will be the top layer(forming the nest)
2. Sandwich the sponges together with icing, then cover the cake all over with the rest of the icing
3. Place the eggs in the middle