

Baking & Sharing Duo

Fun Day Picnic Food

Summers here, have fun outside! Enjoy these recipes which we demonstrated at our recent "Celebratory Fun Day"

Love Carol and Heather

Mediterranean Spirals

Ingredients

50g pitted black olives
50g sun dried tomatoes in oil
14 large basil leaves
2 tbsp sun dried tomato paste
2 tbsp balsamic vinegar
1 tbsp olive oil
500g pack puff pastry / ready rolled
Flour for dusting
50g Grana Padano, grated

Method:

1. Preheat Oven 220°C /210°C fan /Gas 7
2. In a food processor add all ingredients **except pastry, flour and Grana Padano.**
3. Cut pastry in half and roll out to about 32cm x 33cm or use ready rolled.
4. Spread half the mixture on the pastry leaving 1cm border on top long edge.
5. Scatter with half cheese and brush clean edge with a little water.
6. Roll up tightly from bottom to top, rolling onto the damp edge to seal. Repeat with the other half of pastry
7. Place the two rolls onto a baking paper, chill in freezer for about 40 minutes.
8. When firm slice into rounds of about 1cm thick. Can be frozen to bake later
9. To bake – oil a baking tray, place rounds about 5cm apart
10. Flatten each spiral with thumb or heel of hand
11. Bake for 8-10 minutes
12. Cool on wire rack

Makes 50-60 spirals



Jubilee Cherry Cheesecake

Ingredients

Base: 175g digestive biscuits
75g melted butter
40g demerara sugar

Filling: 225g full fat soft cheese
25g caster sugar
150ml double cream
150ml Greek yogurt
juice of 1½ lemons

Topping: 200g pitted frozen cherries
3 tbsp cherry brandy /orange juice
50g caster sugar
25g arrowroot /cornflour
100ml juice from thawed cherries

Method:

1. Mix together the ingredients for the base and press over the base and the sides of a 20cm round loose-bottomed cake tin
2. Blend together the cheese and sugar, add cream and yogurt and mix well
3. Gradually add the lemon juice, whisking all the time.
4. Pour onto the biscuit base and leave to set overnight in the fridge
5. For the cherry topping first slightly chop the Cherries, mix in the arrowroot with the juice to form a paste, add the sugar
6. Mix in the cherry brandy.
7. Place in a pan and bring to the boil, stirring all the time
8. Mix in the cherries and cook gently until thick
9. Cool before pouring on top of the cheesecake.
10. Allow to set

The cherries could be coated with a mix of 3tsp red jam and cherry brandy heated together, then cooked instead of making a sauce



Bakewell Tart Scones

Ingredients

- 350g- self raising flour
- 1 teaspoon baking powder
- 2 tablespoons caster sugar
- 95g unsalted butter
- 150g whole milk
- 2 teaspoons almond extract
- 1 beaten egg
- 2 tablespoons flaked almonds

Method

- 1 Preheat oven to 220°C/200°C gas mark 7
- 2 Mix the flour, ¼ tsp salt baking powder and sugar together in a bowl. Rub the butter into the flour until the mixture resembles fine breadcrumbs.
- 3 Gradually stir in the milk and almond extract into the flour using your hands, until you have a smooth dough. Lightly dust the work surface with flour and gently roll the dough to a 2cm thickness. Transfer to a parchment lined baking tray and chill for 30 minutes in the fridge.
- 4 Remove dough from fridge. Stamp out three or four scones using a 7cm cutter. Place upside down on a lined baking tray, leaving 2cm gap between each. Roll the remaining dough again and cut as many as you can.
- 5 Brush the Scones with the beaten egg making sure it doesn't drip down the sides. Sprinkle over the flaked almonds.
- 6 Bake for 15-20 minutes until golden brown.
- 7 Leave to cool completely
- 8 For the topping mix 50g icing sugar with 1 tbs water. Drizzle over the top of scones and top each one with a cherry

These are delicious to eat as they are, or serve with jam and clotted cream. Will freeze well for up to 3 months



Coconut Cookies

Ingredients

- 200g unsalted butter
- 75g caster sugar
- 75g light brown soft sugar
- 1 teaspoon vanilla paste
- 1 large egg
- 275g plain flour
- 125g desiccated coconut toasted and cooled
- 100g dark chocolate

Method:

- 1 Heat the oven to 190°C/17°C/gas mark 5
- 2 Beat the butter in a large bowl using an electric whisk until soft. Beat in both sugars and the vanilla until light and fluffy, then mix in the egg until just combined
- 3 Sift in the flour and a pinch of salt, stir to combine. Fold in 100g of the toasted coconut
- 4 Roll the dough into 14-16 balls and arrange on a baking sheet lined with baking parchment, well spaced apart. Flatten each slightly using the palm of your hand and bake for 12-15 minutes until golden brown and slightly firm to the touch. Leave to cool, then transfer to a wire rack to cool completely
- 5 Break the chocolate into pieces and tip into a heatproof bowl, then melt in 20 second bursts in microwave. |Or set the bowl over a pan of simmering water, ensuring the bowl doesn't touch the water, stirring until smooth.
- 6 Dip one half of each cookie into the melted chocolate, then lay on a sheet of baking parchment and sprinkle with the remaining toasted coconut. Leave to set for 30 minutes

