

Lockdown Baking! September 2020

For many people, lockdown has presented an opportunity to rediscover a forgotten love of baking. With this in mind, Heather and Carol are producing a monthly flyer with recipes for you to try – and we hope enjoy!

Heather Jeary and Carol Makins

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As we move into September the change of colours in our hedgerows signals the onset of Autumn, fruits and berries are plentiful, offering a free treat for any eager forager... so with this in mind we have picked

Hedgerow Fruits

Baked Fruity Cheesecake

Base Ingredients:

75g/4oz butter
200g ginger nuts

Topping

5 plums, stoned
100g/4oz blackberries
3 tbsp sloe gin
100g/4oz sugar



Filling

600g cream cheese
100g icing sugar
3 eggs
zest of 1 lemon
100g/4oz icing sugar
1 tsp vanilla
3 tbsp sloe gin
Options: blackberry gin or fruit juice

Method:

1. Heat oven 160°C / gas 3. Line base & sides and grease 20cm or 8" round tin
2. Base: Crush biscuits then mix in melted butter. Press firmly into base of tin, chill.
3. Filling: In a large bowl whisk the cheeses, icing sugar, vanilla and lemon zest until smooth. Gradually add the beaten eggs and the sloe gin. .
4. Pour mixture into prepared tin and bake for about 45 minutes, until just set leave to cool with oven off and door open.
5. Topping: Cook stoned plums, blackberries, sugar and 100mls water in a pan for 5 mins, cool.
6. To serve: remove cheesecake from tin, transfer to a plate and spoon on the topping

Plum Crumble Traybake

Ingredients:

100g/4oz butter
150g/6oz plain flour
½ tsp cinnamon
100g/4oz demerara sugar
50g/2oz chopped almonds

Options: use blackberries instead of plums, walnuts or mixed nuts instead of almonds



Sponge

150g/6oz self-raising flour
200g/8oz soft butter or margarine
200g/8oz sugar
4 eggs
50g/2oz ground almonds
1 tsp baking powder
1 tsp cinnamon
1 tsp vanilla
450g/1lb plums / damsons

Method:

1. Preheat oven to 180°C/Gas 4. Grease and line a 20x30cm/12x8" baking tin
2. Rub together the crumble mix until it just begins to stick together
3. In another bowl Cream together the sugar and butter, gradually beat in the eggs and vanilla then fold in the flour, baking powder, cinnamon and almonds.
4. Spread evenly into the prepared tin.
5. Place the chopped plums over then sprinkle the crumble mix on top.
6. Bake for 50 mins – 1 hour until lightly browned and firm, cool in the tin
7. Cut into squares. Delicious warm or cold served with cream

Pickled Crab Apples

Ingredients:

1kg granulated sugar
600mls cider vinegar
2 strips very thin lemon peel
4 cloves
4 black peppercorns
1 tsp crushed chilli flakes
1.5 kg similarly sized crab apples, washed and stalks removed

Method:

1. Put sugar, cider vinegar, lemon peel, cloves, peppercorns and chilli flakes into a large saucepan or preserving pan and heat gently, stirring from time to time until the sugar has completely dissolved.
2. Pack the crab apples into slightly cooled sterilised jars.
3. Boil the vinegar mixture vigorously for 5 minutes, then strain over the apples so that they are completely covered.
4. Screw the lids on the jars immediately

Variations

Replace the lemon, peppercorns, and chilli with 1 tsp of allspice berries and a 3-4cm piece of fresh ginger, peeled and bruised

These delightful little additions will enhance and compliment any cheese or meat platter



Blackberry Bombe

Ingredients:

500g blackberries
100g granulated sugar
1tbsp water
140mls double cream
140mls single cream
75g broken meringues



Method:

Bramble Puree

1. Place the blackberries, sugar and water into a saucepan, cover the pan and cook gently until the fruit is soft, allow to cool slightly.
2. Rub the fruit through a sieve.
3. Measure the puree, you should have just under a pint, allow this to completely cool.
4. Measure 280mls of the puree and keep remainder for the sauce.

Bombe

5. Whip the creams together until light and fluffy and just holding shape.
6. Fold in the meringue pieces.
7. Add the 280mls of bramble puree and very carefully fold into the mixture, it should have a slightly marbled effect.
8. Turn the mixture into a 900ml pudding basin, smooth over the surface, then cover and freeze
9. When ready to serve, dip the basin into hot water to loosen and turn onto a serving plate
10. Spoon a little of the reserved puree over the bombe and serve the rest separately.
11. If you prefer slightly softer texture, take the bombe out of the freezer and hour before you need it and put it in the refrigerator