# Lockdown Baking! December 2020

With Christmas just around the corner, its time to plan our seasonal baking. We have chosen some recipes with a twist on the traditional Christmas fare, which we hope you will enjoy making and eating! Happy Christmas cooking.

Carol, Heather and Mary

## **Christmas with a Twist**

### **Chocolate Fruit Cake**

A delicious moist celebration cake with no need for marzipan and icing

#### **Ingredients**

350g prunes, chopped
525g mixed dried fruit
175g butter, softened
175g soft dark sugar
175ml honey
125ml Tia Maria or
similar
2 oranges, zest + juice
1 tsp mixed spice
4 tbsp cocoa powder
3 eggs, beaten
150g plain flour
75g ground almonds
½ tsp baking powder
½ tsp bicarbonate of soda





#### Method:

- 1. Heat the oven to 150°C/fan 130°C Gas 2
- 2. Use double baking paper to line base & sides of 20cm round cake tin
- 3. Put fruit, butter, sugar, honey, Tia Maria, spice, coooa,orange juice & zest into a large saucepan. Heat gently until boiling and simmer for 10 minutes, then cool for 30 minutes
- 4. Mix in the beaten eggs, flour, ground almonds, baking powder and bicarbonate of soda
- 5. Pour the mixture into the lined tin, smooth the top
- 6. Bake for 1 3/4 -2 hours until cake is firm but looks shiny on top, cake may show just a slight stickiness when tested with a skewer
- 7. Leave to cool in the tin, then store cake wrapped in greaseproof and foil
- 8. Decorate with edible glitter, mini balls and gold stars
- 9. Tie a ribbon round the sides
  The cake will keep well in an airtight container

## **Mince Pie Cookies**

Tasty cookies with a softer centre

#### Ingredients:

250g soft butter
140g sugar
1 egg yolk
zest of 1 orange
300g flour
410g jar mincemeat
1 tsp mixed spice few flaked almonds

#### Method:

- 1. Line 2 baking trays with greaseproof paper, grease
- 2. Beat the butter and sugar together until light, beat in the egg yolk
- 3. Mix in orange zest, flour and most of the mincemeat until it forms a dough
- 4. Roll into a log shape and chill to firm up. Wrap in cling film
- 5. Cut off slices and place on baking tray, shape to a flat disc
- 6. Dot a little of the reserved mincemeat and top with flaked almonds
- 7. Bake in the oven for 10 minutes or until golden but a little doughy in the centre
- 8. Cool and enjoy





### **Pecan Tassies**

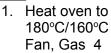
An alternative to mince pies

#### Ingredients:

For the pastry
50g pecans
50g butter softened
50g full-fat soft cheese
50g plain flour, plus extra for dusting

#### For the filling:

85g pecans
1 egg yoke
2 tbsp maple syrup
1 tbsp butter, melted
50g light brown sugar
½ tsp vanilla extract
Method:





- 2. To make the pastry, Whizz the pecans in a food processor until finely ground, then pulse in the remaining ingredients with a pinch of salt until the dough comes
- 3. together
- 4. Lightly flour your hands to prevent sticking, then roll the dough into 12 small balls
- 5. Use your fingers to gently press them into the bottom and up sides of a 12 hole mini muffin tin
- 6. Chill in the fridge while you make the filling
- 7. Toast the pecans in a dry frying pan for 3-5 minutes until lightly toasted and smelling aromatic
- 8. Cool a little
- 9. Reserve 12 of them, then roughly chop the rest
- 10. Whisk the remaining ingredients with a pinch of salt, then stir in chopped pecans
- 11. Bake the pastry cases for 5 minutes, then remove them from the oven. If pastry has puffed up gently press down
- 12. Spoon 1-2tsp of filling into the pastry cases, then top each with a whole pecan
- 13. Bake for 15-20 minutes or until crust turns golden and filling is set
- 14. Leave to cool a little in tin

  Eat warm on their own, or with cream
  whipped up with maple syrup

## **Vegetarian Tomato Loaf**

The Dorrell's Christmas Dinner

#### Ingredients:

1 large onion
Corn oil
4oz tomatoes
1tsp Marmite
1tsp mixed herbs (dried)
2ox oats
2ozwholemeal breadcrumbs
2 eggs
4oz grated cheese
seasoning

#### Method:

- 1. Heat oven to 200°C/400°F Gas mark 6
- 2. Peel and chop onion, cook in oil until tender
- 3. Skin and chop the tomatoes, stir into the onions
- 4. Mix in Marmite, herbs, oats, breadcrumbs and seasoning
- 5. Beat together the eggs and cheese
- 6. Stir into other ingredients
- 7. Bake in a deep roasting tin or pyrex dish for 35-45 minutes



