

2019 Show Recipes

Chocolate Biscuits

Makes 28

Preparation time – 40 minutes

Cooking time – 20-25 minutes

Oven temperature 190C/ 170 Fan/ Gas 5

Ingredients.

2/3 Flat Baking Sheets

300g SR Flour

30g Cocoa Powder

259g Butter

125g Castor Sugar

Method

- Sift flour and cocoa powder
- Cream butter and sugar until light and pale
- Combine flour and cocoa powder mix until a soft dough
- Work quickly – roll dough between palms of hands into walnut sized balls. Arrange on baking sheets well apart. Flatten the balls with the back of a fork
- Bake for 5 minutes in pre heated oven and reduce 170C/150 Fan/Gas 2 for a further 15-20 minutes
- Biscuits should feel firm on top but not hard. Remove from the oven onto wire rack/s
- When cool, store in an airtight container

Wendy's hints and tips.

Mixture appears rather dry initially but once rolling them in balls is very malleable.

I measured each biscuit out to 25g to ensure they were of the same size.

You can halve the mixture if you do not want to make so many, but they taste delicious and keep well in a tin.

Bakewell Tarts

Makes approximately 8-10

Preparation time – 40 minutes

Cooking time – 10 + 20 minutes.

Oven temperature 200C/180 Fan/Gas 6 (for pastry); 180C/160 Fan/ Gas 4 (for filling).

12 hole Muffin tin

10cm Pastry Cutter

Ingredients

Flan Pastry

75g butter or margarine

150g plain or SR Flour

Pinch of salt

Cold water to mix.

Filling

50g Butter

50g Castor Sugar

15g SR Flour

50g Ground Almonds

1 Egg

Few drops of Almond Essence

Cherry or Raspberry Jam

Icing

100g Icing Sugar

Cold water to mix

Glace Cherries

Method

Pastry

Rub together fat, flour and salt to resemble fine breadcrumbs

Add cold water just enough to combine ingredients

Roll out on a floured surface

Cut out pasty circles and press into tin

Chill in fridge

Cook for 10 minutes

Set aside to cool a little

Turn oven temperature down

Filling

Combine ground almonds and flour together

Cream together Castor sugar and butter/margarine until light and fluffy

Add egg and combine

Stir in flour/almonds mix

Add a few drops of almond essence

Place 1 teaspoon of jam into the base of each of the cooled pastry cases

Add 1 tablespoon of cake mixture on top

Cook for 20minutes until golden brown and springy to touch

Allow to cool completely

Icing

Mix icing sugar with 1 tablespoon of water

Spread over each Bakewell evenly

Top with glace cherry

Leave to set

Wendy's hints and tips

Important that you have a muffin tin for this recipe.

Double the quantity if you want to bake more

They keep well in a tin