

Rhubarb Crumble

Method

- Preheat the oven to 180c/160c fan assisted/Gas 4
- Cut the rhubarb into 7.5cm/3in sticks and place on an oven tray. Sprinkle with 4 tablespoons of water and the caster sugar. Roast for ten minutes. Sprinkle over the ginger and mix well
- Fill an ovenproof dish approx 4cm/1.5in deep with rhubarb
- To make the topping, in a bowl, rub the butter into the flour, then mix in the demarara sugar. Sprinkle the mixture over the rhubarb and bake for 35-45 mins, or until the crumble topping is crisp and golden brown and the rhubarb filling has softened and is bubbling
- Allow to cool slightly before serving with double cream

Ingredients

- Ten sticks of rhubarb
- 8 tbsp caster sugar
- 1 tbsp ground ginger
- 110g/4oz butter softened
- 110g/4oz demerara sugar
- 200g plain flour
- Double cream to serve



Easy Peasy Plas Pesto



Ingredients

- 125g pine nuts
- 125g Parmesan cheese
- 1 large bunch of fresh basil leaves
- 1 clove of garlic, crushed
- 200ml olive oil
- pinch of salt and black pepper
- squeeze of lemon juice

Method

- heat a dry frying pan over a medium heat
- add the pine nuts and toast them for a few minutes til browned
- put all the ingredients into a food processor and blend til smooth
- stir a portion into some freshly cooked pasta
- freeze any leftovers in an ice cube tray for future use.
- one frozen cube of pesto melted into some freshly cooked pasta makes for a super easy, super tasty lunch!

Hedgehog Rolls

Method

Ingredients

- 500g pack brown bread mix
- 25g butter
- 12 raisins
- 6 flaked almonds
- plain flour for dusting

- Make the bread mixture with the butter following the pack instructions.
- Leave the dough for 5 mins, then knead for 5 mins
- Cut the dough into 6 pieces. Dust the surface with a little flour and shape each piece into a ball by rolling it between your hands
- Make into hedghog shapes by pulling one side out a little and squeezing into a snout.
- Put the hedghogs on a baking sheet, cover with a clean, damp tea towel and leave to rise for 1 hour
- Heat oven to 200c, and using kitchen scissors (with an adult) snip the dough to make spikes. Press raisins in for eyes, and a flaked almond for a snout
- Bake for 20 mins or until the rolls are risen and golden



Pizza Pronto!

Ingredients

For the base:

- self-raising flour
- 50g butter or margarine
- 150ml semi-skimmed milk

Suggested toppings:

- 3 large tomatoes, thinly sliced or chopped OR a small 200g tin of chopped tomatoes
- 175g grated or sliced cheese
- 1 tsp mixed herbs
- try adding: sliced peppers, mushrooms, sweetcorn, onions, pineapple, ham, bacon, or sausage



Method

- preheat the oven to 220c/gas mark 7
- rub the butter into the flour until it resembles breadcrumbs
- add milk, and mix to a soft dough
- knead the dough until smooth
- roll out one large pizza base, or four smaller individual bases, 1 cm thick
- place on a greased baking tray
- add tomatoes to the bases(s), then the cheese
- add additional toppings of your choosing
- sprinkle with herbs
- bake in the oven for 20-25mins until well cooked and golden

Butternut Squash and Chickpea Tagine

Ingredients

- 1 tbsp oil
- 1 red onion, finely chopped
- 2 garlic cloves, crushed
- 1 tsp grated ginger
- 1/2 tsp ground cumin
- 1 tsp ground coriander
- 1 tsp cinnamon
- 1/4 tsp mild chilli powder
- 500g bag frozen butternut squash chunks
- 2 carrots, diced
- 1 courgette diced
- 2 x 400g tins chopped tomatoes slowly
- 1 x 400g tin chickpeas, drained
- cooked rice to serve

Method

- Heat the oil in a heavy-based pan, then slowly cook the onions for around 10 mins until they begin to caramelise
- Stir in the garlic, ginger, and spices and cook for a further 2 mins
- Add the vegetables and tinned tomatoes and bring to a simmer
- Put the lid on and simmer for around 15 mins or until all the veg are tender. Stir in the chickpeas, heat through, and serve with rice



Large Carrot Cake

Ingredients

For the cake:

- 400ml vegetable oil
- 5 eggs
- 400g plain flour
- 2 tsp bicarbonate of soda
- 550g sugar
- 1 / 2 tsp salt
- 2 tsp ground cinnamon
- 525g grated carrots
- 150g chopped walnuts

For the topping:

- 200g cream cheese
- 150g caster sugar
- 100g butter



Method

- preheat the oven to 180c/160c fan/gas 4
- grease and line a 26cm/10in springform cake tin
- mix all of the ingredients for the cake except the carrots and walnuts together in a bowl until combined
- stir in the grated carrots and walnuts
- spoon the mixture into the caked tin
- bake for 1 hr 40mins , or until a skewer inserted into the middle comes out clean
- let the cake cool in the tin for 10 minutes
- remove the cake from the tin, and cool on a rack
- ensure the cake is cool before applying the frosting
- cream the butter and sugar first, then combine the cream cheese until fluffy
- spread the frosting over the top of the cake with a palette knife
- store the cake in an airtight container in the fridge

Christmas Pudding Teacakes



Ingredients

- 1 pack of tea cakes
- white chocolate
- red writing icing
- green writing icing

Method

- melt the chocolate in a bowl, being careful not to burn it. Allow it to cool a little, but not solidify
- using a teaspoon, drip the melted chocolate onto the top of the teacake and cover the top.
- make it look like icing, by using the side of the spoon to drag the chocolate down the side of the teacake in sections.
- once cooled, use the writing icing to draw green holly leaves and red berries on the top to decorate

Veggie Pizza Roll Up

Ingredients

- 320g puff pastry (one sheet)
- 150g frozen mixed veg
- 75g tomato pizza sauce
- 100g grated cheddar cheese
- 1 egg, beaten
- 1/2 tsp dried oregano

Method

- Preheat the oven to 200c and line baking tray with parchment paper
- Place the frozen veg in a large bowl or jug, cover with boiling water and cook on high for 1 min in microwave. Carefully drain completely and allow it to dry on some kitchen roll to absorb as much water as possible
- Roll out the pastry and spread the tomato pizza sauce on top. Sprinkle on the cheese, and finally add the vegetables
- Starting with the shorter side, start to roll the pastry up, keeping it tight and compact. Once it has been rolled up, cut it into 8 equal sections and place them flat in the tray
- Brush each roll up with a little egg wash, sprinkle on the oregano over them all
- Bake in the oven for 15-20 minutes



Mushroom Pancakes

Ingredients

- 4oz plain flour
- 2 eggs
- 1/2 pint of milk
- 1 carton of mushrooms
- 1 clove of garlic, crushed
- a knob of butter
- plain flour
- milk for roux
- 1/2 veg stock cube
- 1 handful of grated cheese
- 1 tsp chopped parsley

Method

- Make a pancake batter using the flour, eggs and milk
- Heat some oil in a frying pan and use the batter to make pancakes, it should make about 8, and set aside
- chop the mushrooms
- heat the butter pan and add the garlic and heat for 1 min
- add the mushrooms to the pan and fry until soft
- add some flour to the pan to make a roux
- gradually add some milk til you have a thick sauce
- add half a stock cube, a handful of cheese and chopped parsley

- Add the sauce to the pancakes one at a time, and roll it up, and put in an oven proof dish
- Spread the remaining sauce over the top of the rolled up pancakes, and sprinkle with some grated cheese
- Cook in a moderate oven until brown and bubbling



Raiders of the Lost Fridge

Ingredients

Whatever leftover things you have in your fridge !

For example : onion, pepper, mushroom, tomato, bacon

- oil for frying
- 2 slices of bread
- 1 egg
- a sprinkling of grated cheese

Method

- chop up your leftovers into small pieces
- fry the leftovers in a little oil
- remove the centre from on slice of bread (keep it), leaving the crust intact
- add it to the pan, and put the cooked leftovers inside the hole in the bread
- add a beaten egg and a sprinkle of grated cheese
- once combined, add the centre of the bread back in
- once the egg has cooked, flip it over to toast the other side



Spiced Carrot and Apple Muffins

Ingredients

- 100ml rapeseed oil
- 100ml natural yoghurt
- 50ml runny honey
- 2 eggs
- 1 carrot grated
- 1 apple chopped
- 50g sultanas (optional)
- 1 tsp vanilla extract
- 200g self raising flour
- 1 tsp baking powder
- 2 tsp mixed spice

Method

- Heat oven to 180c and line muffin tin with 9 muffin cases
- Mix the oil, yoghurt, honey, eggs and vanilla extract in a jug
- In a bowl, combine the flour, baking powder and mixed spice
- Pour the yoghurt mixture into the flour mixture and add the apple and carrot
- Mix with a spatula until well combined then spoon it into the muffin cases
- Bake for 20-22 mins
- Leave to cool for at least 5 mins



Jammie Dodger Blondies

Ingredients

- 100g butter
- 100g white chocolate
- 300g caster sugar
- 2 large eggs
- 200g plain flour
- 50g white chocolate chips
- 150g raspberry jam
- 16 mini Jammie Dodgers

Method

- preheat the oven to 180c/ 160c fan/ gas mark 4
- grease and line the bottom and sides of a square/ rectangular cake tin (approx 20cmx20cm)
- boil a small pan of water, and place a large metal or glass bowl onto the pan so that it rest on the rim, but does not touch the water
- break up the white chocolate into pieces and add to the bowl with the butter to melt. Do not stir
- put the eggs and sugar into a mixing bowl, mix with an electric whisk until light and fluffy
- once the butter and chocolate have melted, stir until smooth, then add to the egg and sugar mixture. Fold this together until just combined
- sieve the flour over the mixture and add the chocolate chips and gently fold in
- pour half the mixture into the tin, spreading with a spatula
- if the jam is runny enough, gently smooth it over the mixture in the tin. If you find it too thick, warm the jam in a pan to loosen it up
- carefully spoon over the remaining batter and smooth it over, try to keep it level
- arrange the mini Jammie Dodgers on the top, pushing them down so they're half submerged
- bake in the oven for 25 mins until the top is crusted over and the centre is gooey
- if it's too gooey, bake for a further 5 mins
- leave to cool fully in the tin, before cutting into 16 squares
- store in an airtight tin for up to 3 days

