

## Weetabix Loaf

4 Weetabix  
450g (1lb) Demerara Sugar  
450g (1lb) Mixed Fruit  
568 (1 pint) Milk  
450 (1lb) Self Raising Flour  
2 Eggs

Soak weetabix, mixed fruit in milk for at least 2 hours (better overnight)  
Mix in beaten egg and flour  
Put in 2 greased 7 inch loaf tins  
Bake slowly in oven on 125C, 200F or Gas Mark 2 for 1 ½ hours

## pudding Recipe = Sticky Toffee Pudding

### Ingredients:

2 oz Butter  
6 oz Dates  
6 oz Sugar  
1/2 Pint Boiling Water  
1/2 lb Self Raising Flour  
1 Teaspoon Bicarbonate of Soda  
1 Teaspoon Baking Powder  
1 Beaten Egg  
1 Teaspoon Vanilla Essence

### Sauce:

3 oz butter  
5 oz soft brown sugar  
4 tablespoons double cream

### Method:

Grease a square oven proof dish, and preheat oven to 180oC. In a bowl pour boiling water over the dates and bicarbonate of soda, when water has been absorbed, place the mixture in a blender and blitz to a rough consistency, set aside. Cream the butter and sugar until white & fluffy. Gradually beat in the eggs, once this is smoothly mixed, fold in the flour. Add the date mixture to the creamed mixture. Beat all the ingredients together. Bake in oven for 40 mins on the middle shelf.

For the Sticky Toffee sauce, melt butter in a pan add sugar and cream stirring all the time for around 3 minutes. When ready, pour sauce over finished pudding and eat.

## pudding Recipe = Fresh Strawberry Mousse - serves 4

### Ingredients:

250g strawberries, hulled  
3 extra large eggs, separated  
1 tablespoon fresh lemon juice  
100ml Greek Yoghurt  
100ml cream

### Method:

Cook the strawberries with 30ml water until soft enough to puree in a food processor.

Place the puree, sugar, lemon juice and egg yolks into a large bowl over a saucepan of boiling water and whisk until thick and creamy. Remove from heat and continue whisking until cool.

Lightly whip the cream and fold into the strawberry mixture. Fold the Greek yoghurt in next.

Whip the egg whites until stiff and then fold these into the mixture. Pour into a shallow glass dish or individual glasses and chill for a few hours. Serve with fresh strawberries.

## pudding Recipe = Date and Walnut Tart - Serves 8-10

### Ingredients:

250 g stoned dates, chopped  
5 ml bicarbonate of soda  
250 ml boiling water

375 ml SR flour  
2 ml baking powder  
Pinch salt  
125 g butter, at room temperature  
250 ml white sugar  
2 large eggs  
100 g walnuts, chopped  
100 g glace cherries, halved

**Sauce:**

15 ml butter  
190 ml brown sugar  
250 ml water 3 ml vanilla essence  
125 ml brandy

**Method:**

Preheat the oven to 180 °C. Grease a 30cm ovenproof dish. Place the dates and bicarbonate of soda in a mixing bowl and pour over the boiling water. Set aside to cool. Sift the flour, baking powder and salt together. Cream the butter and sugar together until light and creamy and add the eggs one at a time, beating well after each addition. Sift the dry ingredients on top and add the nuts and cherries. Add the dates, stirring until well mixed. Turn the mixture into the prepared dish and bake for 45-50 minutes or until a testing skewer comes out clean. Meanwhile heat the butter, sugar and water for the sauce in a saucepan until the sugar has dissolved. Bring to the boil and reduce the sauce until it turns syrupy. Remove from the heat and stir in the vanilla essence and brandy. Pour the sauce over the hot tart as soon as it comes out of the oven. Serve with custard or ice cream.

## **pudding Recipe = Caramel Fridge Tart**

**Ingredients:**

200 ml milk  
30 ml coffee liqueur  
250 g finger biscuits  
45 ml butter  
125 ml icing sugar, sifted  
30 ml cocoa powder 2 egg yolks  
30 ml brandy  
375 ml cream, chilled  
10 ml coffee powder  
15 ml water  
8 ml gelatine  
50 g pecan nuts, chopped  
125 g toffees cut into small pieces  
Chocolate curls to decorate

**Method:**

Line the bottom of a 20 x 23 cm loaf tin with greaseproof paper.

Mix the milk and coffee liqueur, and dip the finger biscuits into the mixture. Line the bottom of the loaf tin with a row of the soaked biscuits. Cream the butter and icing sugar together until light and fluffy. Sift in the cocoa powder, add the egg yolks and beat well. Add the brandy to the cream and whip until stiff. Fold into the butter mixture.

Dissolve the coffee powder in the water and sprinkle the gelatine on top. Leave until spongy and melt over boiling water or in the microwave until just melted, taking care not to let it boil. Stir into the butter mixture. Combine the chopped nuts and toffees and set aside. Spread about a third of the cream mixture over the biscuit layer and sprinkle with a third of the nut mixture. Repeat the layers twice, ending with a layer of biscuits. Cover and chill overnight.

Carefully loosen the edges with a spatula and turn out onto a serving platter. Remove the greaseproof paper and decorate with chocolate curls.

## **pudding Recipe = Banana Caramel Tart**

**Ingredients:**

1 packet (200g) digestive biscuits, crushed  
75 g (80ml) butter, melted

**Filling:**

1 packet lemon jelly powder  
125 ml boiling water  
125 ml cold water  
6 average size bananas  
juice of 2 lemons

1 tin (385g) caramel treat  
1 tin (170g) evaporated milk kept in freezer overnight  
125 ml whipped cream

**Method:**

Mix biscuit crumbs and butter well. Press into pie dish with the back of a spoon and leave in the fridge to set. Dissolve jelly powder in hot water. Add cold water, mix and leave to cool, till it thickens but not set. Peel 5 of the bananas and cut in slices. Mix the slices lightly with the lemon juice to prevent browning. Place banana slices into pie crust. Whip the condensed milk and add the jelly. Whip the evaporated milk till stiff and foamy. Fold into the condensed milk. Pour the mixture over the bananas and place in fridge to set. Just before serving, garnish the pie by placing the remaining sliced banana, dipped in lemon juice onto the pie. Top with whipped cream.

## **pudding Recipe = Rice Pudding**

**Ingredients:**

500 ml milk  
250 ml cooked, long-grain rice (good use for leftover rice)  
2 large eggs, separated  
125 ml white sugar  
1 ml salt  
2 ml vanilla essence

**Method:**

Heat the milk to lukewarm and stir in the rice. Remove from the stove. Beat the egg yolks with the sugar and salt, and then gradually add the milk mixture, beating all the time. Whisk the egg whites until stiff and fold them into the rice mixture. Stir in the vanilla essence and pour the mixture into a greased, ovenproof dish. Bake the pudding at 180°C for about 40 minutes, or until set. Serve hot with honey or golden syrup.

## **pudding Recipe = Hot Cross Bun and Apricot Pudding - Serves 6**

**Ingredients:**

100 ml butter  
6 hot cross buns, halved  
100 g dried apricots  
250 ml cream  
3 large eggs, lightly beaten 10 ml ground cinnamon  
125 ml sugar

**Method:**

Preheat oven to 160 °C. Grease an ovenproof dish with half of the butter. Spread remaining butter on to the insides of the hot cross buns. Layer buns in the dish and scatter over the apricots. Whisk cream and eggs together and pour over buns. Mix cinnamon and sugar together and sprinkle over pudding. Bake in the oven for 30-40 minutes until set. Serve warm with custard or cream.

## **pudding Recipe = Bread pudding**

**Ingredients:**

4 extra-large eggs, separated  
125 g castor sugar  
Pinch salt  
500 ml milk  
4 slices bread, crusts removed  
410 g pie apples  
25 ml castor sugar  
1 ml ground cinnamon  
45 ml raisins, soaked

**Method:**

Preheat the oven to 170 °C . Grease a 27 x 17 cm ovenproof dish. Beat the egg yolks and half the castor sugar together until thick and creamy. Add the salt and milk. Soak the bread slices in the mixture. Arrange the bread in the bottom of the dish. Combine the pie apples, 25 ml castor sugar, cinnamon and raisins. Spoon the apple mixture on top of the bread and pour the remaining milk mixture on top. Bake for 35 minutes or until the egg mixture has set. Beat the egg whites until stiff, adding the remaining castor sugar by the spoonful. Spread the meringue over the hot pudding, ensuring that it reaches to the sides of the dish. Bake for about 10 minutes or until the meringue is golden brown. Serve immediately.

## **pudding Recipe = Summer pudding - Serves 4**

### **Ingredients:**

500g red fruit (strawberries, raspberries or bags of frozen summer fruits defrosted and strained)  
30ml water  
150g icing sugar  
Slices white bread

### **Method:**

Line a pudding basin with the slices of white bread (preferably with the crusts removed) and set aside. Wash all the chosen fruit and halve the strawberries. Heat the water and sugar in a pan. Add the fruit and lightly cook until just soft but still bright in colour. When cooked, drain, set aside the syrup, and pour the fruit into the pudding mould. When completely filled, cover with remaining bread slices, seal with foil and place a weight on top to compact the pudding. Leave to cool and place in the fridge overnight. Serve the following day and drizzle with the remaining syrup.

## **pudding Recipe = Bake well tart - Serves 4**

### **Ingredients:**

225g short crust pastry (see recipe below)  
bog ground almonds  
110g icing sugar  
50g butter  
3 eggs  
4 tablespoons strawberry jam  
Almond essence

### **Pastry:**

8oz plain flour  
4oz butter  
Cold water  
1 egg yolk

### **Method:**

To make the pastry: Rub the butter into the flour until it resembles bread crumbs. Add egg yolk and enough cold water to bind it. Wrap in cling film and place in the fridge.

Whilst the oven is preheating to 200°C, roll out the pastry over a floured surface. Line a fairly shallow flan mould with the pastry. Prick with a fork and place into the fridge whilst preparing the filling. To make the filling, first cream the butter and sugar. Then add the eggs, the ground almonds and a few drops of almond essence. Next, spread a layer of strawberry jam evenly over the pastry base. Cover with the filling. Bake the tart for approximately 30 minutes, until lightly brown and springy to touch. It may be served cold or warm.

## **pudding Recipe = Raspberry Crumble - Serves 4**

### **Ingredients:**

400g raspberries  
110g oats  
100g butter  
110g flour  
110g sugar  
25g brown sugar

### **Method:**

Preheat the oven to 200°C. Meanwhile, toast the oats in a frying pan until lightly golden. Set aside. Mix the cleaned raspberries and brown sugar and place in an ovenproof dish. When the oats have cooled, mix with the flour and rub in the butter until it resembles breadcrumbs. Now add the white sugar. Pour this mixture over the raspberries. Press down gently to make the crumble more compact, and bake for approximately 40 minutes, until the golden and crunchy. Serve with ice cream, cream or custard.

## **Cake Recipe = All-in-one easy sponge (Victoria Sponge)**

### **Ingredients:**

6 oz (175g) Self-raising flour  
1 rounded teaspoon of baking powder  
3 large eggs  
6 oz (175g) Caster sugar  
6 oz (175g) Butter

0.5 tsp Vanilla extract  
3 tbsp Fruit jam (filling)  
150ml Double cream, whipped (filling)  
Dusting of icing sugar

**Method:**

Pre-heat oven – gas mark 3, 325°F (170°C)

Lightly grease and line with a circle of greaseproof paper, two 8 inch (20cm) diameter sponge tins, 1½ inches (4cm) deep.

Seive the self-raising flour and the baking powder into a very large mixing bowl, holding the sieve quite high to give the flour air as it goes down.

Break the eggs into the flour and add the caster sugar and the butter – the butter has to be soft, at least room temperature. Finally, add the vanilla extract.

With an electric hand whisk, whisk everything together until you have a smooth, well-combined mixture. This will take about one minute – if you don't have an electric whisk, you can use a wooden spoon and some elbow grease!

The mixture should drop easily off the spoon when you give it a tap on the edge of the bowl. If it seems too stiff, add 1-2 teaspoons of water and mix again.

Divide the sponge mixture equally between the prepared tins and smooth out the surface with a palette knife.

Place the two tins on the centre shelf the oven and bake for 30-35 minutes. Don't open the oven door until 30 minutes have passed or the sponges will sink. To test if the sponges are ready, touch the centre lightly with your finger if it leaves no impression and springs back, the sponges are ready.

Remove the sponges from the oven then wait for about 5 minutes before turning them out on to a cooling rack and carefully peeling off the greaseproof paper.

Leave sponges to go cold before you add fillings and toppings. Traditionally Victoria Sponge is filled with strawberry or raspberry jam and a little whipped cream, then dusted with icing sugar. This sponge is best eaten on the day it is made but will keep well in an airtight tin for up to 36 hours.

## **Cake Recipe = Chocolate Brownies**

**Ingredients:**

10oz (275g) plain chocolate (70% cocoa solids)  
10oz (275g) unsalted butter  
3oz (85g) pecans, broken into pieces  
3oz (85g) milk chocolate, cut into large chunks  
3oz (85g) white chocolate, cut into large chunks  
6oz (175g) plain flour  
1 tsp baking powder  
4 large eggs, lightly beaten  
1 tsp vanilla essence  
12oz (325g) caster sugar

**Method:**

Preheat the oven to 170C/325F/Gas3. Line a 12 x 8 x 1½ inch tin with lightly buttered greaseproof paper or foil. Put the plain chocolate and butter in a large bowl and melt over a pot of hot water. Sieve the flour and baking powder into a bowl and set aside. Add sugar, eggs and vanilla essence to the melted chocolate. Fold in the flour, nuts, milk and white chocolate chunks. Pour the chocolate mixture into the prepared cake tin. Place in the oven and bake for 20-25 minutes. The top should be firm but the inside should feel soft when cooked. Cut into squares and serve either warm or cold - delicious warm with Ice Cream!

## **Cake Recipe = Coffee and Pecan Cake - Serves 8**

**Ingredients:**

175g self raising flour  
1.5 tsp baking powder  
175g soft light margarine  
30g caster sugar  
3 large eggs, separated  
3 tsp instant coffee mixed with 2 tbsp boiling water  
75g pecan halves, chopped finely

**Filling and topping:**

1 tbsp instant coffee powder  
4 tbsp of caster sugar  
3tbsp coffee liqueur  
100ml low fat crème fraiche  
100ml low fat whipping cream, beaten until thick

**Method:**

Preheat the oven to 170°C. Line two 20cm sandwich tins with parchment paper.

Place the flour, baking powder, margarine, caster sugar and egg yolks in a large bowl and whisk everything together with a hand whisk until you have a smooth well combined mixture then fold in the coffee and chopped pecan nuts. Clean the beaters and whisk the egg whites until soft peaks. Fold into the mixture. Divide between the two tins and bake for about 30 minutes. For the filling simply mix together the coffee powder, caster sugar, coffee liqueur and stir into the crème fraiche. Fold in the thick whipping cream.

Place one half of the sponge cake on a serving plate and spoon over half the coffee cream. Place the other sponge cake on top and spread over the remaining cream. Decorate with extra pecan nuts.

## Muffin Recipe = Blueberry and Pecan Muffins - makes 6

**Ingredients:**

4 oz (110g) small blueberries  
2 oz (50g) pecan nuts, finely chopped  
5 oz (150g) plain flour  
0.5 level tablespoon baking powder  
0.25 level teaspoon salt  
1 large egg  
1½ oz (40g) caster sugar  
4 fl oz (110ml) milk  
2 oz (50g) butter, melted and cooled slightly  
0.5 teaspoon pure vanilla extract  
For the topping:  
2 oz (50g) pecan nuts, finely chopped  
some Demerara sugar

**Method:**

Pre-heat the oven to gas mark 6, 400°F (200°C).

You will need 1 standard muffin tin. These can be baked with or without cake papers - if you're not using papers, grease the tins well. Sieve the flour, baking powder and salt into a large bowl.

In a separate bowl, mix together the egg, sugar, milk, melted butter and vanilla extract. Sieve the dry mixture into the egg mixture – yes, sieve it again, your muffins need a lot of air! Take a large spoon and fold the dry ingredients into the egg mixture – this should be done as quickly as possible, this should take about 12 seconds - Don't beat or stir, the mix will look uneven, this is what will ensure that the muffins stay light.

Fold in the blueberries and pecan nuts, again with a minimum stirring. Spoon in enough mixture to fill each muffin cup then top with chopped pecans and Demerara sugar. Bake on a high shelf of the oven for 30 minutes or until well risen and brown. Remove the muffins from the oven and cool in the tins for 5 minutes before transferring to a wire rack.

## Muffin Recipe = Chocolate Chip Muffins - makes 8

**Ingredients:**

2 Eggs  
250ml Milk  
125ml Vegetable Oil  
100g Granulated Sugar  
100g Brown Sugar  
1 tsp Vanilla Extract  
400g Flour (plain)  
4 teaspoons Baking Powder  
1 teaspoon Salt  
150g Plain Chocolate

**Method:**

Preheat the oven to 200°C (gas mk 6, 400°F) and line a muffin tray with paper muffin cases.

Place the eggs, oil, vanilla extract, sugars and milk in a large mixing bowl and beat together.

In another bowl place the flour, salt and baking powder and mix thoroughly.

Chop the chocolate into small pieces, and stir into the flour mixture. Pour in the liquid, and mix together until just blended. Fill each case to just below the top with the muffin mixture. Bake the muffins for 20-25 minutes. They are cooked when a skewer inserted into one and then removed comes out clean.

## **Muffin Recipe = Raspberry & chocolate chip muffins - makes 8**

### **Ingredients:**

2 eggs  
125 ml vegetable oil  
250 ml milk  
1 tsp vanilla extract  
200 g sugar  
400 g plain flour  
3 tsp baking powder  
1 tsp salt  
100 g white chocolate chips  
150 g fresh raspberries

### **Method:**

Preheat the oven to 200°C (gas mk 6, 400°F) and line a muffin tray with paper muffin cases.

Place the egg, oil, milk, vanilla essence and sugar in a mixing bowl and beat together until sugar has dissolved. In another large bowl, thoroughly mix the flour, baking powder and salt. Add the white chocolate chips and mix. Add the liquid mix to the dry, and roughly mix it in - it does not have to be absolutely smooth. Add the raspberries last and mix very, very carefully not to break up the fruits.

Fill a muffin tray with paper muffin cases, and then fill each case approximately two thirds with the muffin mixture. Bake the muffins for 25 minutes.

## **Chocolate Caramel Pecan Cheesecake**

### **Ingredients:**

2 cups ginger nut biscuit Crumbs (any biscuit will do really)  
6 tbsp butter, melted  
1 (14-ounce) pack Caramel sweets  
1 can evaporated milk  
1 cup Pecan nut peices  
200g tub cream cheese, softened  
1/2 cup sugar  
4 squares Chocolate, melted, cooled slightly  
1 tsp vanilla essence  
2 large eggs  
2 double cream (whipped)

### **Method:**

Preheat oven to 180oC and prepare a nonstick 9-inch loose bottom pan. Mix crumbs and margarine; press firmly onto bottom and 1 inch up side of pan. Chill to set.

Microwave caramels and milk in small microwavable bowl on 100% for approximatley 2 minutes or until caramels are completely melted, pour melted caramel over the crust and sprinkle with pecans.

Beat cream cheese and sugar in large bowl with electric mixer until smooth, then add melted chocolate and vanilla; mix well. Add eggs, 1 at a time, mixing on low speed after each addition just until blended; pour this mixture over the pecans nuts.

Bake in oven for about 40 minutes or until center is almost set. Run knife around rim of pan to loosen cake, leave to cool before removing rim. Refrigerate overnight. Top each serving with 2 tbsp of the whipped cream.

## **White Chocolate and Blackberry Parfait**

### **Blackberry Sauce Ingredients:**

1 cup fresh blackberries  
1/4 cup sugar  
1/4 cup water

Mix 1 cup of blackberries, sugar and water in saucepan; bring to boil over high heat, stirring all the time. Boil until mixture is reduced by half, stirring constantly, remove from pan and set aside to cool.

### **Mousse Ingredients:**

9oz white chocolate, chopped  
1/4 cup water  
1/4 cup sour cream  
4 tsp fresh lemon juice  
1 1/2 cups double cream, whipped  
Additional blackberries (for garnish)

**Method:**

Combine the chocolate and 1/4 cup water on top of a double boiler set over simmering water. Stir until white chocolate melts and mixture is smooth. Remove from over water; cool for about 10 minutes. Stir sour cream and lemon juice in large bowl to blend, add in melted chocolate mixture. Gently fold whipped cream into chocolate mixture. Cover and chill until mousse is set, about 2 hours. Spoon half of mousse into 4 wineglasses, then spoon half of blackberry sauce over each one, then add another layer of mousse to each glass; drizzle remaining blackberry sauce over – serve & enjoy!

**Biscuit Recipe = Ginger & Chocolate Chip Crunchies - makes about 16**

Delicious crunchy biscuits, perfect with your afternoon cup of coffee!

**Ingredients:**

2 oz (50g) dark chocolate, chopped into little chunks  
 1 slightly rounded teaspoon ground ginger  
 4 oz (110g) self-raising flour  
 ½ oz (10g) cocoa  
 1 teaspoon bicarbonate of soda  
 2 oz (50g) butter  
 1½ oz (40g) golden granulated sugar  
 2 Tbsp golden syrup

**Method:**

Pre-heat the oven to gas mark 4, 350°F (180°C).

Line an 11 x 16 inch (28 x 40cm) baking tray with greaseproof paper.

Seive the self-raising flour, cocoa, ginger and bicarbonate of soda into a mixing bowl. Rub in the butter using your fingertips until it resembles breadcrumbs.

Stir in the sugar and chopped chocolate. Now add the golden syrup, then mix everything with a wooden spoon and finish off by squeezing the mixture into a ball with your hands.

Divide the mixture into 16 portions, and roll each one into a ball. Place on the lined baking sheet, spaced well apart as they will spread out quite a bit during cooking, flatten each one slightly, then bake on the centre shelf of the oven for 15-20 minutes, or until they have spread out and look 'cracked' on top. Cool on the baking tray for a few minutes then remove to a wire rack to cool completely.

**Biscuit Recipe = Traditional Scot's Shortbread****Ingredients:**

7oz (200g) butter at room temperature  
 2oz (60g) ground rice  
 3oz (85g) caster sugar and extra for decoration  
 6oz (175g) plain flour

**Method:**

Preheat the oven to 150°C or 300°F or Gas Mark 2. Grease and line a baking tray. Using a wooden spoon or handmixer combine the butter and sugar until the mixture is light, fluffy and creamy. Add the flour and ground rice to the bowl and, using a round bladed knife, form it into a dough.

Use your hands to form the dough into a ball. Flour a flat surface and your hands. Place the dough on the surface, kneading it round, turning it over, but not over-handling it. Flour the dough and the surface again and form it into a round with a rolling pin. When rolling turn the dough 45° each time it is rolled. This will prevent it from shrinking while it bakes.

Place the round on the prepared tray and using the back of a spoon handle make slight indents all the way around the edge. Score the round into 8 segments using a sharp knife.

Place in the middle of the oven for 35-40 minutes. Leave to cook until it is slightly golden at the edge but still quite soft in the middle.

Once it is ready, take it out and cut it into the segments straight away.

Leave the shortbread to cool for a while, and after about 10 minutes sprinkle the top with sugar. Serve warm or cold.

**Biscuit Recipe = Chocolate Caramel Shortbread****Ingredients:****Base:**

200g Butter  
 200g Caster Sugar  
 500g Self-raising Flour  
 Pinch salt

**Caramel:**

200g Butter

200g Caster Sugar  
2 dessertspoons Golden Syrup  
2 small tins condensed milk

**Topping:**

250g Milk Chocolate

Grease and flour a shallow tray, preheat the oven at 180oC.

To make the biscuit vase, cream butter and sugar together until creamy, with your hands work in flour and salt, knead into a ball then press into the lined tray. Bake for 20 – 25 minutes. Remove from oven and leave in the tin to cool.

For the caramel add all ingredients into a heavy based pan bring to the boil and boil for 20 minutes till it leaves the sides of the pan – stir constantly. Pour over shortbread and spread evenly, (be aware that this mix is very very hot) leave to cool.

Topping time, melt the milk chocolate and spread over caramel. Leave to set and cut into squares. Delicious at absolutley any time.

## **Biscuit Recipe = Espresso Biscuits**

**Ingredients:**

250g butter  
250g icing sugar  
1 tsp instant espresso coffee granules  
2 tsp ground espresso beans  
30ml hot water  
500g cake flour  
melted chocolate to decorate

**Method:**

Preheat oven at 180oC and lightly grease a baking tray.

Using an electric mixer, cream the butter and icing sugar. Dissolve the coffee granules and ground beans in the hot water and leave to cool. Add the creamed mixture together with the flour and mix well to form a dough. Roll out to about 5 mm thick on a lightly floured surface and cut out with a round 4 cm diameter biscuit cutter.

Place on a baking sheet and bake for 10 to 15 minutes until golden. When completely cool, drizzle with melted chocolate.

## **Biscuit Recipe = Traditional Spicy Biscuits - makes lots!**

**Ingredients:**

500 g plain flour  
15 ml baking powder  
1 tsp salt  
1 tsp ground ginger  
1 tsp ground cinnamon  
1 tsp ground mixed spice  
250 g margarine  
250 g white sugar  
2 large eggs

**Method:**

Preheat the oven to 180oC and grease and flour a baking sheet. Sift the flour, baking powder, salt, ginger, cinnamon and mixed spice into a mixing bowl. Cream the margarine and sugar then add the eggs one by one, beating well after each addition. Fold in the flour mixture and mix well. Roll out the dough on slightly floured surface (about 5 mm thick) and cut out rounds with a biscuit cutter. Place rounds in oven for approx 10 minutes.