

Hermitage Horticultural Society and Gardening Club - Recipes for 2019

CHOCOLATE TOPPED CARAMEL SHORTBREAD

Pre-heat oven to 180°C, 160°C fan, 350°F, Gas Mark 4.

For Shortbread:

225g (8 oz.) plain flour
75g (3 oz.) caster sugar
175g (6 oz.) margarine

Topping:

100g (4 oz.) margarine
200g (7 oz.) condensed milk
50g (2 oz.) soft light brown sugar
few drops vanilla essence

Grease an 18cm. x 28cm. (7" x 11") tray 175g (6oz.) plain chocolate, melted

Base: Mix flour and caster sugar, rub in margarine and work mixture to a smooth dough. Place in prepared tray, press down evenly, prick with a fork and bake for 25 minutes until lightly golden.

Topping: Melt margarine, condensed milk and brown sugar over a gentle heat. Boil for 5 minutes, stirring continuously. Add vanilla essence and beat well. Pour evenly over the cooked base and allow to cool. Spread melted chocolate over topping and allow to set thoroughly before cutting into fingers.

Makes 12 Shortbreads

FLAP JACKS

Pre-heat oven to 160°C, 140°C fan, 325°F, Gas Mark 3. Grease a 17.5cm. (7") square tin

100g (4 oz.) spread for baking
100g (4 oz.) demerara sugar
1 level tablespoon golden syrup
150g (5 oz.) rolled oats

Makes 12 Flap Jacks

Melt the spread in a pan with the sugar and syrup and stir in the oats. Mix very well and then turn into the tin and press flat. Bake in the oven for about 35 minutes or until golden brown. Remove from the oven and then leave to cool for 10 minutes. Mark into 12 squares and leave to finish cooling in the tin. Lift out and store in an airtight container.

AFGHANS

Pre-heat oven to 180°C, 160°C fan, 350°F, Gas Mark 4. Grease several baking sheets

175g (6 oz.) spread for baking 2 level tablespoons cocoa
100g (4 oz.) caster sugar 50g (2 oz.) crushed cornflakes
150g (5 oz.) plain flour

Makes 30 to 35 biscuits

Cream the spread and sugar together until soft and gradually work in the flour, cocoa and, lastly, the crushed cornflakes. Shape the mixture into small balls the size of a walnut and place, well-spaced, on the baking sheets. Press each ball down with two fingers. Bake in the oven for 15 to 20 minutes, lift off and leave to cool on a wire rack and then store in an airtight tin.

VIENNESE ROSETTES

Pre-heat oven to 180°C, 160°C fan, 350°F, Gas Mark 4. Grease a baking tray

For rosettes:

225g (8 oz.) margarine
75g (3 oz.) icing sugar
225g (8 oz.) self-raising flour
pinch of salt

To finish:

glace cherries

Makes 18 Rosettes

Beat the margarine and icing sugar in a warmed bowl until very soft. This is very important otherwise the mixture will be too stiff to pipe. Stir in the flour and salt. Put into a piping bag fitted with a large star nozzle and pipe large rosettes onto the baking tray. Place half a glace cherry in the centre of each rosette. If possible, leave in a cool place for 30 minutes, then bake for 15 minutes. Remove carefully from the tray while warm.

BACON & COURGETTE MUFFINS

Pre-heat oven to 200°C, 180°C fan, 400°F, Gas mark 6. Grease a muffin tray or patty tin

6 rashers back bacon, finely chopped 1 courgette, coarsely grated
225g (8 oz.) self-raising flour 75g (3 oz.) Red Leicester or Cheddar cheese,
50g (2 oz.) soft margarine finely grated
1 x 1.25 ml (¼ tsp) salt 2 medium eggs, beaten with 175 ml
freshly ground pepper (6 fluid oz.) milk

Cook bacon under a preheated hot grill until crispy. Cool. Place flour in a bowl and mash in fat using a fork until evenly mixed. Stir in the bacon, season well and add courgette and 2/3 of the cheese. Beat in the eggs and milk until well combined. Spoon mixture into muffin tray and sprinkle with reserved cheese. Bake for 15 to 20 minutes until risen and golden brown.

Makes 6 Muffins (12 in a patty tin)