

# RECIPES

## Cheese & Bacon Scones

**Ingredients:-** 100g butter, plus extra for greasing, 10 rashers streaky bacon  
275g self-raising flour, ½ tsp baking powder, 150ml milk, 50ml vegetable oil  
1 egg, handful snipped chives, 150g grated cheddar

**Method:-** Heat oven to 200C/180C fan/gas 6 and grease a 12-hole muffin tin. In a frying pan over a medium heat, fry the bacon for 5 mins until golden. Let it cool, then chop into chunks and set aside. In a bowl, combine the flour, baking powder and 1 tsp sea salt. Using your fingers, mix the butter into the flour mixture until it resembles breadcrumbs. In a small bowl, whisk together the milk, oil and egg. Tip into the dry mixture, and gently mix until the flour mixture is mostly moistened (lumps will remain). Stir in the bacon, chives and cheese, then spoon the batter into the muffin tin. Put the muffin tin in the oven and bake for 20 mins or until the tops are golden brown.

## Apple Tray Bake

**Ingredients:-** 225g each of marg/butter, flour, sugar. 4 eggs, 2tsp baking powder. Mix and place in lined greased tray – 27.5x18x3 cms. Place 2-3 apples, cored and cut into 1/8 decoratively on top. Sprinkle with a little cinnamon and sugar. Bake at 170deg C for 40-60 mins until a pick comes out moist but clean. Spike the pudding, pour the toffee sauce over and put in hot oven or under a grill to form a crunchy top.  
Toffee Sauce – Heat gently 150g sugar, 90g butter, 4 tbsp cream until sugar dissolved.

## Stained Glass Window Biscuits

**Ingredients:-**100g butter or margarine, 100g caster sugar, 1 medium egg beaten, 225g SR Flour, ½ lemon grated, rind and juice, 28 boiled sweets.

**Method:-**Pre-heat oven to 180C/fan 160C/gas 4. Mix flour and sugar, rub in fat. Add lemon rind and juice and enough egg to make a stiff dough. Roll out the dough thinly, cut into 7.5cm rounds. With a star cutter cut out the middle of each round and place on a baking tray. Re-roll dough. Make a hole at the top of each biscuit with a skewer to thread the cotton through. Bake on greased tray for about 7 minutes. Place a boiled sweet in the centre of each biscuit and bake for a further 4 mins until the sweet has melted. Leave one minute, remove from tray leave to cool. Hang by a window.

