

Almond Cherry Tart

Ingredients:

- 3 ounces butter or margarine, cut into small pieces
- 6 ounces plain flour
- 1 ounce ground almonds
- 1 egg yolk
- 4 tablespoons cherry jam
- 4 ounces soft butter or margarine
- 2 eggs
- 4 ounces ground almonds
- ½ teaspoon almond essence
- 425g can pitted cherries, drained
- 1 tablespoon toasted flaked almonds
- 1 teaspoon icing sugar

Instructions:

Make the pastry by sieving the flour into a mixing bowl and rubbing in the 3 ounces butter or margarine, until the mixture resembles breadcrumbs. Stir in the 1 ounce ground almonds, then add the egg yolk and 2 or 3 tablespoons of cold water. Mix together to form a dough.

Knead pastry until smooth, then cover and chill for 30 minutes. Roll out the pastry on a lightly-floured surface to line a 9" flan tin. Press into the tin and trim.

Preheat oven to GM 5 / 375F / 190C. Fill the tart by first spreading the cherry jam all over the base of the pastry case. Then cream together the fat and caster sugar, then gradually beat in the eggs and ground almonds. Stir in the almond essence. Spoon the mixture into the flan on top of the jam, then smooth the top. Press the drained cherries evenly into the filling mixture.

Bake in the oven for 30-35 minutes until golden. Stand for 10 minutes before removing from the tin. Sprinkle with flaked almonds and icing sugar. Serve hot or cold.

Note: You could try an alternative using canned pears or apricot pieces and appropriately-flavoured jam.

Almond Horseshoes

Ingredients:

- 2 ounces caster sugar
- 2 ounces butter
- 2 ounces ground almonds
- 2 ounces self raising flour
- 1 teaspoon almond essence
- pinch of salt
- granulated sugar

Instructions:

Cream the butter and sugar together, add the remaining ingredients (not the granulated sugar), and work together until it is a stiff paste.

Taking a small amount of mixture, shape lightly with the hands and form into a horseshoe shape. Sprinkle with granulated sugar, and repeat for the rest of the biscuits. Bake at 180C/350F for approximately 10 minutes. Slight variations on oven temperature and cooking time do make a difference with the texture of these, so do a small batch first with your oven!

Apple Crunch Coffee Cake

Internet

Ingredients:

- package Pillsbury Nut or Cranberry Quick Bread Mix
- cup whipping cream
- egg
- cup chopped peeled apple
- ½ cup firmly packed brown sugar
- ½ cup chopped pecans or walnuts
- teaspoon cinnamon
- ¼ cup butter or margarine, melted

Instructions:

Heat oven to 350 F. Grease and flour 10 or 9-inch springform pan. In large bowl, combine quick bread mix, whipping cream and egg. Stir 50 to 75 strokes until mix is moistened. Spread half of batter evenly in greased and floured pan. Top evenly with apple.

In small bowl, combine brown sugar, pecans and cinnamon; mix well. Sprinkle half of mixture over apple; drizzle with 2 tablespoons of the butter. Drop remaining quick bread batter by rounded tablespoonfuls over pecan mixture. Sprinkle with remaining brown sugar mixture; drizzle with remaining 2 tablespoons butter.

Bake at 350 F. for 40 to 50 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Carefully remove sides of pan. Cool 20 minutes. Serve warm.

HIGH ALTITUDE (ABOVE 3500 FEET): Add 2 tablespoons flour to dry quick bread mix. Bake as directed above.

Armenian Nutmeg Cake

This cake is sweet and spicy with a crunchy base and light cake topping.

Ingredients:

- 2 cups firmly packed brown sugar
- 2 cups plain flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 4 ½ ounces butter
- ½ cup milk
- 1 egg, beaten
- 1 teaspoon nutmeg
- ½ cup walnuts, chopped

Instructions:

Combine sugar, and sifted flour, baking powder, and salt. Rub in butter until mixture resembles fine breadcrumbs. Press half the mixture into a well greased 20 cm square tin. Dissolve baking soda in milk, add egg and nutmeg and pour over remaining sugar and flour mixture. Mix well, then spoon into tin on top of pressed in mixture.

Sprinkle walnuts over. Bake in preheated oven at 180C/350F for 1 hour. Allow to stand 15 minutes before turning out on to a wire rack to cool.

Bakewell Slices

Bakewell Tart is a traditional British recipe (Bakewell is in the county of Derbyshire). This recipe is a slight variation, with added raspberries.

Pastry Ingredients:

- 5 ounces butter or margarine, cut into small pieces
- 8 ounces plain flour
- 3 tablespoons caster sugar
- 1 egg, beaten
- 2 teaspoon milk or water

Filling Ingredients:

- 8 ounces butter, softened
- 8 ounces caster sugar
- 8 ounces plain flour
- 4 ounces ground almonds
- 2 teaspoon baking powder
- 4 eggs, beaten
- 6 tablespoon raspberry jam
- 8 ounces frozen raspberries
- 1 $\frac{3}{4}$ ounces flaked almonds

Instructions:

Make the pastry by sieving the flour into a mixing bowl with a pinch of salt, and adding the other pastry ingredients. Blend with a food processor for a few seconds until the mixture binds together. Remove from the processor, knead a little, then chill for an hour.

For the filling, beat together the butter, sugar, flour, ground almonds, almond essence, baking powder and eggs until smooth and fluffy. Roll out the pastry on a lightly floured surface and use it to line a loose based rectangular 7" by 11" tin.

Prick the pastry base with a fork several times. Spread the jam evenly over the base then sprinkle the raspberries on top (no need to defrost).

Spread the filling over the jam and raspberries. Sprinkle flaked almonds on top, and bake at 190C / 375F / GM 5 for 1 hour and 15 minutes or until the sponge has risen and is golden. If it browns too quickly, cover with foil and continue baking. Cut into slices.

Black Forest Gateau

Ingredients:

- 3 large eggs
- 4 ½ ounces caster sugar
- 3 ounces plain flour
- ½ ounce cocoa powder
- 1 425g/15ounces can black cherries
- 2 teaspoon arrowroot
- 1 pint double cream
- 3 Cadbury's Flakes

Instructions:

Beat the eggs and sugar together until very pale and very thick and the beater leaves a trail when lifted. Sift the flour and cocoa together twice and fold into the egg mixture. Pour into a greased and lined 23cm/9" round deep cake tin.

Bake in a preheated moderately hot oven (190C/375F/GM5) for about 30 minutes or until firm to the touch. Cool on a wire rack.

When the cake is cold cut it into three layers. Drain the cherries, reserving the can syrup. Mix ½ pint of the syrup (adding water if necessary) with the arrowroot in a saucepan and bring to the boil, stirring. Simmer until thickened and clear.

Halve the cherries, remove the stones (pits) and add them to the pan, reserving a few for decoration. Cool. Whip the cream until thick.

Place the bottom cake layer on a serving plate and spread with half the cherry mixture and another layer of cream. Cover with the second cake layer. Spread over the remaining cherry mixture and another layer of cream. Put the top layer of the cake carefully on the cream.

Reserving a little cream for decoration, spread the remainder over the top and sides of the cake. Make a decorative pattern on the top. Flake or grate the chocolate and press most of it onto the sides of the cake. Pipe the reserved cream in whirls on top of the cake and decorate with the remaining chocolate and reserved cherries.

Leave the cake for 2-3 hours before serving.

(Serves 8-10)

Carrot Cake

Ingredients:

- 6 ounces carrots
- 2 eggs
- 4 ounces brown sugar
- 3 fluid ounces oil
- 4 ounces wholemeal S.R. flour
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- 2 ounces desiccated coconut
- 2 ounces raisins
- 1 ½ ounces butter or margarine
- 3 ounces cream cheese
- 1 teaspoon vanilla
- 5 ounces icing sugar

Instructions:

Grease and line the base of a 7" cake tin. Finely grate the carrots. First whisk the eggs and sugar together, and then gradually whisk in the oil. Add remaining ingredients and mix well. Spoon the mixture into the tin and bake at 190 C for 20-25 minutes, or until golden brown. Cool on a wire rack, and ice when cold.

For the icing, soften butter and cream cheese. Cream together with vanilla. Sift in sugar (add amount according to taste) and blend well. If too thick, add one teaspoon of milk to thin frosting.

Keep the cake in the fridge.

Chewy Cinnamon Trail Bars

Internet

Ingredients:

- 1 cup old-fashioned or quick-cooking rolled oats
- ½ cup firmly packed brown sugar
- 1/3 cup coconut
- 1/3 cup white vanilla chips
- 1/3 cup pecan pieces
- 1 package Pillsbury Cinnamon Swirl Quick Bread Mix
- ½ cup butter or margarine, melted
- 1/3 cup water
- egg yolks

Instructions:

Heat oven to 375 F. Grease 12x8-inch (2-quart) baking dish or 13x9-inch pan. In food processor bowl with metal blade, combine oats, brown sugar, coconut, vanilla chips and pecans; process 10 seconds or until coarsely ground.

Set cinnamon swirl package from bread mix aside. In large bowl, combine bread mix and oat mixture. Stir in butter, water and egg yolks; mix well. Spread half of batter in greased baking dish. Sprinkle with cinnamon swirl from package. Drop remaining batter by spoonfuls over cinnamon swirl; carefully spread.

Bake at 375 F. for 25 to 30 minutes or until edges are firm. Cool 2 hours or until completely cooled. Cut into bars.

Cocoa Cola Cake

I found this recipe on the web, then mutated it to get the following. It tastes a little unusual, but is lovely.
Ingredients:

Ingredients:

1 cup plain flour
1 cup caster sugar
½ cup margarine
1 teaspoon cocoa powder
½ cup cocoa cola (not diet)
1 egg
1 teaspoon bicarbonate of soda
1 tablespoon of margarine
1 tablespoon of cocoa powder
4 tablespoons of cola
1 cup of icing sugar
½ cup of chopped mixed nuts

Instructions:

Put the flour and sugar in a mixing bowl, and mix together. Meanwhile, melt the margarine, add the cocoa powder and cola and heat until boiling. Cool a little, then pour over the flour and sugar and mix together. When well-blended, add the egg and bicarbonate of soda.

Pour into a greased and lined cake tin (about 8 or 9"), and bake at 180C/350F/GM4 for about 30 minutes, or until done (test the top for firmness). Ice the cake while still warm.

For the icing, put the margarine, cocoa powder and cola in a pan and bring to the boil, then add the icing sugar and mix well. Mix in the chopped nuts. Ice immediately.

Country Apple Coffee Cake

Internet

This delicious coffee cake doubles as a breakfast treat or dessert.

Cake Ingredients:

- 1/2 cups margarine or butter, softened
- 1 1/2 cups chopped peeled apples
- (10-oz.) can Hungry Jack® Refrigerated Flaky Biscuits
- 1/3 cup firmly packed brown sugar
- 1/4 teaspoon cinnamon
- 1/3 cup light corn syrup
- egg
- 1/2 cup pecan halves or pieces

Glaze Ingredients:

- 1/3 cup powdered sugar
- 1/4 teaspoon vanilla
- 2 to 3 teaspoons milk

Instructions:

Heat oven to 350 F. Using 1/2 cup of the margarine, generously grease 9-inch round cake pan or 8-inch square pan. Spread 1 cup of the apples in greased pan. Separate dough into 10 biscuits; cut each into quarters. Arrange biscuit pieces, points up, over apples. Top with remaining 1/2 cup apples.

In small bowl, combine remaining 1/2 cup margarine, brown sugar, cinnamon, corn syrup, and egg; beat 2 to 3 minutes or until sugar is partially dissolved. Stir in pecans; spoon over biscuit pieces and apples.

Bake at 350 F. for 35 to 45 minutes or until deep golden brown. Cool 5 minutes. If desired, remove from pan. In small bowl, blend all glaze ingredients, adding enough milk for desired drizzling consistency. Drizzle over warm cake. Serve warm or cool. Store in refrigerator.

Country Blueberry Coffee Cake

Internet

Ingredients:

- ½ cup firmly packed brown sugar
- ½ teaspoon cinnamon
- (12-oz.) can Pillsbury Big Country® Refrigerated Buttermilk Biscuits
- ¼ cup butter or margarine, melted
- 1 cup quick-cooking rolled oats
- 1 ½ cups fresh or frozen blueberries
- ¼ cup sugar
- 2 tablespoons butter or margarine, cut into small pieces

Instructions:

Heat oven to 375 F. Generously grease 8 or 9-inch square (2-quart) baking dish. In small bowl, combine brown sugar and cinnamon; mix well with fork.

Separate dough into 10 biscuits. Cut each biscuit into quarters. Dip each piece in melted butter; coat with brown sugar mixture. Arrange in single layer in greased baking dish. Sprinkle with ½ cup of the oats.

In medium bowl, combine blueberries and sugar; toss to coat. Spoon over oats and biscuits; sprinkle with remaining ¼ cup oats. Top with butter pieces.

Bake at 375 F. for 30 to 35 minutes or until coffee cake is golden brown and center is done. Cool 20 minutes. Serve warm.

Cranberry Walnut Scones

Internet

Ingredients:

- cups Pillsbury BEST® All Purpose Flour
- tablespoons sugar
- teaspoons baking powder
- teaspoon freshly grated nutmeg or nutmeg
- ½ teaspoon baking soda
- ½ teaspoon salt
- ½ cup unsalted butter, butter or margarine
- (3.53-oz.) pkg. (1/2 cup) sweetened dried cranberries
- ½ cup chopped walnuts
- ¾ cup buttermilk
- egg, separated
- teaspoons sugar

Instructions:

Heat oven to 375 F. Lightly grease cookie sheet or line with parchment paper. Lightly spoon flour into measuring cup; level off. In large bowl, combine flour, sugar, baking powder, nutmeg, baking soda and salt; mix well. With pastry blender or fork, cut in butter until mixture resembles coarse crumbs. Add cranberries and walnuts; mix well.

In small bowl, combine buttermilk and egg yolk; blend well. Add to flour mixture. Stir just until dry ingredients are moistened. Turn dough out onto lightly floured surface; knead lightly 12 times. Divide dough in half; place on greased cookie sheet. Pat each half into a 6-inch circle. Cut each into 6 wedges. Do not separate.

In small bowl, beat egg white slightly; brush over top of scones. Sprinkle with 2 teaspoons sugar.

Bake at 375 F. for 15 to 20 minutes or until golden brown. Cool 10 minutes. Serve warm.

TIP: * To substitute for buttermilk, use 2 teaspoons vinegar or lemon juice plus milk to make ¾ cup.

HIGH ALTITUDE - Above 3500 Feet: No change.

Figgy 'obbin

This is a traditional Cornish recipe. The "figs" refer to the Cornish common name for raisins.

Ingredients:

- 8 ounces suet
- 1 pound flour
- 1 teaspoon salt
- 2 teaspoon baking powder
- raisins
- milk
- sugar

Instructions:

Mix together the suet, flour, salt and baking powder. Add water gradually, to form a dry elastic dough. Knead lightly, then roll out to about 1/2" thick. Sprinkle on two handfuls of raisins, roll them in lightly with a rolling pin. Fold up, like a jam suet pudding, sealing the ends. Criss-cross the top with a knife, brush with milk and sprinkle with sugar. Bake at 350 F for about 30 minutes. Serve hot.

Hazelnut and Raspberry Meringue Gateau

Ingredients:

- 4 egg whites
- pinch of salt
- 8 ounces caster sugar
- 2 ounces hazelnuts, toasted and finely ground
- 1 ounce icing sugar
- 12 ounces Greek-style yogurt
- 8 ounces raspberries
- extra raspberries and hazelnuts, to decorate
- icing sugar, to dust

Instructions:

Preheat the oven to 150C/300F/GM2. Draw two 9" circles onto separate pieces of baking parchments and put these on baking trays.

Whisk the egg whites with the salt until stiff, and gradually whisk in the sugar a little at a time until thick and glossy. Fold in the hazelnuts and transfer the mixture to a piping bag fitted with a large nozzle.

Beginning in the centre, pipe circles of meringue mixture onto the prepared baking paper, to just reach the edges of the template.

Bake on a low shelf for 1 ½ to 2 hours until the meringues are crisp and golden. Turn off the heat and leave in the oven overnight or until completely cooled.

Carefully peel away the baking parchment from the meringues. Stir the icing sugar into the yogurt and fold in the raspberries. Spread over one meringue disc and place the second disc on top.

Just before serving, decorate with extra raspberries and hazelnuts, and dust lightly with icing sugar.

Lemon Surprise Coffee Cake

Internet

Streusel Ingredients:

- ½ cup Pillsbury BEST® All Purpose Flour
- 1/3 cup sugar
- tablespoons butter
- ½ cup coconut

Coffee Cake Ingredients:

- 2 ¼ cups Pillsbury BEST® All Purpose Flour
- cup sugar
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- ¾ cup butter, softened
- 2/3 cup vanilla yogurt
- teaspoons grated lemon peel
- tablespoon lemon juice
- egg
- egg yolk
- ½ cup purchased lemon curd

Glaze Ingredients:

- ½ cup powdered sugar
- teaspoon lemon juice
- teaspoon water

Instructions:

Heat oven to 350 F. Grease and flour 10 or 9-inch springform pan. Lightly spoon flour into measuring cup; level off. In medium bowl, combine ½ cup flour and 1/3 cup sugar; mix well. With fork or pastry blender, cut in 3 tablespoons butter until mixture resembles coarse crumbs. Stir in coconut. In large bowl, combine 2 ¼ cups flour, 1 cup sugar, baking powder, baking soda and salt; mix well. Add ¾ cup butter, yogurt, lemon peel, 1 tablespoon lemon juice, egg and yolk. Stir mixture with spoon until well blended. Spread 2 cups of the batter in greased and floured pan; sprinkle with ¾ cup of the streusel. Drop lemon curd by ½ teaspoonfuls over streusel to within ½ inch of edge. Spoon remaining batter over lemon curd; sprinkle with remaining streusel. Bake at 350 F. for 50 to 60 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Remove sides of pan. In small bowl, combine all glaze ingredients; blend until smooth. Drizzle over coffee cake. Cool 1 hour. Serve warm.

TIPS: * Lemon pie filling can be substituted for the lemon curd.

HIGH ALTITUDE - Above 3500 Feet: No change.

Melting Moments

Ingredients:

- 5 ounces self raising flour
- 3 ounces caster sugar
- 2 ½ ounces margarine
- 1 ½ ounces lard
- ½ an egg
- 1 teaspoon vanilla essence
- rolled oats or desiccated coconut

Instructions:

Cream together the fats and the sugar, and beat in the ½ egg and the vanilla essence. Stir in the flour and mix thoroughly. With wet hands form the mixture into balls the size of large marbles and coat with oats/coconut.

Place on greased baking sheets and press out slightly. Bake in a moderate oven (180C/350F/GM4) for about 15 to 20 minutes. Decorate with small pieces of glace cherries, one piece pressed into the centre of each biscuit whilst fresh out of the oven.

Moravian Sugar Cake

Ingredients:

- 1 cup hot mashed potatoes
- 1 cup white sugar
- $\frac{3}{4}$ teaspoon salt
- 1 package of dry yeast
- 1 cup warm water or scalded milk
- $\frac{1}{2}$ cup butter, melted
- $\frac{1}{4}$ cup lard, melted
- 2 eggs, beaten
- 4 cups flour
- $\frac{1}{2}$ cup butter, cold
- 1 pound light brown sugar
- cinnamon to taste (optional)

Instructions:

Combine sugar with potatoes, mashing to dissolve. Dissolve yeast in the water and add to the potato mixture. Stir in the salt, lard and eggs. Add flour and mix until smooth. Cover and let rise for 5 or more hours (or overnight).

Spoon batter $\frac{1}{2}$ " deep into two greased 13x9" cake tins. Let them rise for an hour, until puffy. Poke indentations 1" apart into the surface, but not too deep. Put chips of cold butter in the holes, and push down with some brown sugar (these are called butter holes). Sprinkle the rest of the brown sugar on the surface, and lightly with cinnamon. Bake at 350F / 180C for 25 minutes. Let cool in the tins for 5 minutes before removing.

Peach Upside Down Cake

Ingredients:

- 6 ounces butter, softened
- 6 ounces caster sugar
- 1 822g can of peach halves, drained
- 6 ounces self-raising flour, sifted
- 3 eggs
- a few drops of vanilla essence
- 2 ounces ground almonds
- 2 ounces flaked almonds
- 2 tablespoons icing sugar

Instructions:

Preheat the oven to 180C/350F/GM4. Place a baking sheet in the oven to preheat. Grease a 9" round fluted loose-based cake tin, at least 1.5" deep. Line the base with greaseproof paper.

Rub 1 ounce of the butter over the base of the prepared tin and sprinkle with 2 tablespoons of the caster sugar. Place the peaches cut side up in the base of the tin, making sure that they do not touch the sides

Place the remaining butter and sugar in a large mixing bowl with the flour, eggs, vanilla essence and ground almonds. Beat together until well-blended and smooth. Spoon the cake mixture over the top of the peaches and smooth over.

Place the cake tin on the preheated baking sheet and bake for 45-50 minutes until the cake is well-risen, golden and firm to the touch. Allow to cool in the tin for 10 minutes then carefully remove, turning out onto a board - the peaches should now be at the top of the cake. Sprinkle with the flaked almonds and dredge with the icing sugar.

Put the cake under a preheated grill and cook for 2 or 3 minutes until the almonds brown and the sugar has just begun to caramelize. Serve warm with custard.

Peanut Cookies

Ingredients:

- 5 ounces self raising flour
- 4 ounces soft brown sugar
- ¼ teaspoon cinnamon
- 4 ounces margarine
- 4 teaspoons cold black coffee
- 4 ounces salted peanuts

Instructions:

Cream together the margarine and sugar, then add the other ingredients. Form into small balls, space out onto lightly greased baking trays. Bake in a moderate oven at 180 C for 15-20 minutes.

Pignoli Cookies

These originate from Italy.

Ingredients:

- 10 ounces ground almonds
- ½ cup butter
- ¼ cup sugar
- ½ teaspoon vanilla essence
- pinch of salt
- 1 cup of plain flour
- ½ cup of pine nuts, chopped
- granulated sugar

Instructions:

Cream butter and sugar until very soft; mix in the ground almonds, salt, vanilla and flour. The dough will be rather firm.

Cut off pieces about the size of prunes and roll them into little cigar-shaped pieces about ½ -inch thick. Roll these in the chopped pine nuts and bend them into a half-moon shape.

Place these 1-inch apart on greased baking sheets. Bake at 350 F for 15 to 20 minutes. The crescents should not be browned. Cool about 5 minutes, then strew with a little granulated sugar.

Singing Cake

Ingredients:

- 1 cup butter
- 2 cups brown sugar
- 1 cup raisins
- 2 teaspoons cinnamon
- 2 squares bitter chocolate, melted
- 3 eggs, separated
- 1 cup strawberry jam
- 1 cup chopped nuts
- 1 teaspoon cloves
- 4 cups sifted flour
- 2 teaspoons baking powder mixed in
- 1 cup buttermilk

Instructions:

Cream butter and sugar. Add egg yolks and stir. Add melted chocolate and stir. Add raisins. Add cinnamon, cloves, and flour, stir. Stir in nuts and jam. Now add the baking powder to the buttermilk and quickly stir into the cake mixture. Fold in the stiffly beaten egg whites. Quickly pour mix into greased and floured angel food cake pan. Bake at 350 degrees until cake stops singing, about 45 minutes. Make sure you time this so your guests are present during the baking. Once the cake is baked, the effect is over.

Vanilla Shortbreads

Very popular with my friends, and just melt-in-the-mouth.

Ingredients:

- 2 ounces caster sugar
- 3 ounces margarine
- 4 ounces S.R. flour
- 1 teaspoon vanilla essence

Instructions:

Cream butter and sugar; mix in vanilla essence. Mix in flour well. Form into small balls and press onto (ungreased) baking sheets, and bake for 15 minutes (approximately) in a 160 C oven. Leave to cool on the baking sheet.