



# Cooking with Claire @TVInfants

*Tasty treats to make with the family, eat at home or use as gifts.*

## Traditional Easter Biscuits:

200g softened butter  
150g caster sugar  
2 large free range eggs  
400g plain flour  
1 level tsp mixed spice  
1 level tsp ground cinnamon  
2-4 tbsp milk  
100g sultanas or currants  
**Caster sugar for "dusting"**



## To make the biscuits:

- Preheat the oven to 180c and lightly grease two baking trays lined with baking parchment
- Measure the butter and sugar into a bowl and beat together until light and fluffy.
- Beat in the egg yolk.
- Sieve in the flour and spices and sultanas/currants add enough milk to give a fairly soft dough.
- Bring together, using your hands, to make a soft dough.
- Halve the mixture and set half to one side.
- Cut into circles, place on the prepared trays and sprinkle with caster sugar.
- Bake in the preheated oven for 15 mins or until pale golden brown.
- Keep a careful eye on the biscuits – **it doesn't matter if you** open the oven to check, they burn very quickly.

## Easter Rocky Road Recipe:

200g good quality milk chocolate  
125g golden syrup  
100g unsalted butter  
60g crushed biscuits  
A handful of marshmallows  
100g mini chocolate eggs  
Coloured sprinkles  
Chocolate carrots (found in the baking section) optional



## For the Rocky Road:

- Spread a little butter around a 20cm x 20cm or 8inch x 8inch square tin and line with baking paper.
- Break the milk chocolate into pieces and put it into a heatproof bowl. Set the bowl over a pan of simmering water.
- Add the butter and golden syrup and stir occasionally, until the chocolate has melted and the mixture is smooth and glossy. If this mixture splits at all, immediately take it off the heat, add a teaspoon of cold water and stir again vigorously.
- Tip in the crushed biscuits and mix well.
- Carefully pour the mixture into the tin then flatten it down with a spoon.
- Press in your mini chocolate eggs and other decorations and then put the tin in the fridge to set for 2-3 hours.
- When set, carefully chop the rocky road into chunks. Store in the fridge if possible.

### Simnel Cupcake Recipe:

150g butter  
3 eggs  
½ tsp baking powder  
1tbsp black treacle  
150g golden caster sugar  
150 SR flour  
1 tsp mixed spice  
100g sultanas

### For the decoration:

1tbsp apricot jam  
150g white marzipan



### For the cake:

- Heat the oven to 180c/160c fan. Line a cupcake tray with paper cases (12)
- Place the butter and the sugar in a bowl and beat until light and fluffy
- Gradually beat in the eggs a little at a time until smooth – add a little flour if the mixture curdles
- Stir in the sieved flour, baking powder, mixed, add the black treacle and sultanas at the same time.
- Stir gently until it is evenly mixed.
- Divide the mixture equally into the cupcake cases and bake for 20-25 mins or until golden brown and just firm to the touch.
- Cool.

### To decorate:

- Brush the top of the cakes with a little jam (warm in a microwave if needed but only for a few seconds).
- Roll out the marzipan thinly and cut out circles to top each cake – make 11 small circles (1 for each of the disciples, or if you like 12, add Jesus, see below for the history and tradition behind Simnel Cakes).
- Brown under a grill (do not leave unattended).



### Hot cross bun cupcakes:

150g self-raising flour  
150g softened butter  
150g golden caster sugar  
3 medium eggs  
1½tsp mixed spice  
1tbsp milk, room temperature  
125g mixed fruit and peel

### You will also need:

100g white marzipan  
Apricot jam  
Deep muffin pan with 14 cupcake cases

### For the cake:

- Preheat the oven 160°C and line your baking tray with the cupcake cases.
- Add all the ingredients (except the currants and peel) into a **large bowl and beat until smooth, don't overbeat or the cakes will be greasy.**
- Add 1tsp of flour to the fruit to make sure they are all covered, this helps them not to sink in the cakes. Gently fold the fruit into the cake mix.
- Fill the cases with even amounts of batter and bake for 25 minutes.
- Remove from the oven and brush with apricot jam, to give them a shine, and then cool in the tins for 10 mins before moving to a wire rack.
- Once cold, roll out the marzipan to 1/8 of an inch thick and cut into thin strips. Place them in crosses over the cakes.
- The jam will help them stick to the cakes but you may need a brush of water in the center of the cross when sticking the second strip over it.

### Vanilla Sponge Recipe for a tray bake.

225g/8oz butter or margarine, softened at room temperature  
225g/8oz caster sugar  
4 medium eggs  
2 tsp vanilla extract  
225g/8oz self-raising flour  
milk, to loosen (if required).

#### Butter Icing:

140g/5oz butter, softened  
280g/10oz icing sugar  
1-2 tbsp. milk  
few drops food colouring

Whisk the butter until it is slightly pale and very very soft.  
Carefully sieve in the icing sugar a bit at a time fully mixing before adding more.  
Add colouring a little at a time to reach the desired effect.

#### For the cake:

- Preheat the oven to 180C/350F/Gas 4. In a bowl beat the butter and sugar until light and fluffy.
- Beat in the eggs one at a time.
- Add the vanilla extract.
- Carefully sieve and fold the flour into the mix.
- **If it's a little thick add the milk, but this isn't always necessary.**
- Spoon into cupcake cases or sandwich tins and cook for 20-25 mins (for sandwich tins) 10-15 for cupcakes.

Since this is an Easter bake we will make a vanilla icing with a spring colour theme – pale green or yellow and spring with sugar strands.

*You could also decorate (as we are with the chocolate cake) with mini chocolate eggs or other edible Easter treats.*

For a chocolate sponge we will substitute:

- 25g of the SR flour for cocoa in the cake mix
- 15g of icing sugar for cocoa powder

Decorate with mini chocolate Easter eggs – 1 per slice/square of cake

### Simple Carrot Cake Recipe:

250g Self Raising Flour  
2 tsps. Ground Cinnamon  
400g Caster Sugar  
350 ml Vegetable oil  
4 Eggs  
350g grated carrots

#### Frosting:

225g Soft cheese  
110g softened butter  
450g Icing sugar  
Zest of 3 oranges



#### For the cake:

- Pre heat the oven to 180 C
- Grate the carrots and set aside.
- In a medium bowl mix together the flour, cinnamon, sugar.
- Add the oil and the eggs and mix.
- Finally add the carrots.
- Place in the tins, either sandwich style, loaf or tray bake and cook for 20-25 mins.

#### For the frosting:

Whisk the butter and soft cheese and vanilla until soft and fluffy then add the zest from 2 of the oranges.  
Carefully sieve in the icing sugar a bit at a time fully mixing before adding more.  
It will go very runny to start with – add more icing sugar.

Once the cake is cooled cover with the frosting and then sprinkle the remaining zest on the top for decoration.

### Hot Cross Scone Recipe:

225g SR flour  
75g butter  
40g light muscovado sugar  
155g mixed fruit and peel  
½ tsp mixed spice  
1 egg  
4 tbsps milk

### For the crosses:

50g plain flour  
1-2 tbsps water



### For the cakes:

- Preheat the oven to 220°C/ fan200°C/ gas 7.
- Sift the self-raising flour into a large bowl and rub in the butter with your fingertips.
- Stir in the muscovado sugar, mixed fruit and spice.
- In a jug, beat together the egg, milk and a pinch of salt.
- Pour into the flour mixture and bring together to make a soft dough.
- Lightly dust a work surface with extra flour, then roll out the dough to no thinner than 2cm. Using a 4cm cutter, stamp out the rounds – try not to twist the cutter, as this makes the scones rise unevenly.
- Re-roll the trimmings and stamp out more. Transfer to a non-stick baking sheet.

### Make the crosses.

- Mix together the plain flour and 1-2 tablespoons of water and knead to make a smooth dough.
- Roll out, cut into thin strips and put a cross on top of each scone.
- Brush with milk, then bake for 15 minutes, until well risen and golden.
- Cool slightly on a wire rack. Eat while warm, or split and toast the next day and serve with a smudge of butter.

### Cinnamon Buns Recipe:

400g white bread mix  
150g raisins  
3 eggs  
3 teaspoons ground cinnamon  
250g Carnation evaporated milk  
pinch of all spice  
170g Carnation sweetened condensed milk



### For the buns:

- Crack the egg into a small bowl and add the Carnation Evaporated Milk, whisk together with a fork.
- Pour the bread mix and raisins into a large bowl and make a well in the centre.
- Slowly add the egg mixture whilst stirring with a fork, making a soft dough.
- Tip onto a floured surface and knead for about 5 minutes until smooth and elastic.
- Place the dough back into the bowl and cover with cling film, leave in a warm spot to prove for 1 hour or until the dough has doubled in size.
- Preheat the oven to 200°C, fan 180°C, gas mark 4.
- Mix the cinnamon, all spice and 70g Carnation Sweetened Condensed Milk together into a smooth paste.
- Tip the proved dough onto a floured surface and roll into a large rectangle about 1cm thick.
- Spread the spice paste evenly over the dough and then roll-up tightly into a log.
- Cut the log into 12 slices and then place into a lined cake tin with the swirls facing up.
- Leave the buns to rest for 20 minutes then place in the middle of the oven for 25 minutes.
- Remove from the oven and drizzle with the remaining Carnation Sweetened Condensed Milk whilst still warm.