



Cooking with @ClaireTVI

Tottenham Cake

6 oz/150g/12 tablespoons of softened unsalted butter/**margarine like "Stork"**

6 oz/150g/ $\frac{3}{4}$ cup caster sugar

6 oz/150g/ 1½ cups self-rising flour

3 eggs

½ teaspoon vanilla extract

Icing

5oz/125g/1 heaping cup icing sugar

30 ml/ 5 teaspoons, water/black currant juice

·pink food colouring (only needed if you use water instead of juice)



Method

Pre-heat oven to 350°/180°C.

Line an 8"x8" square tin with parchment paper, then grease that with a bit of butter.

In a large bowl, using an electric mixer on high, cream together the butter and sugar until it becomes a light and fluffy. This takes about 2 minutes, but you may need to clear your beaters intermittently to make sure everything gets mixed.

Add the vanilla extract to the butter mixture. Mix until combined.

Turn your mixer to low or medium-low and beat in the eggs, one at a time.

Once the eggs are mixed, turn the mixer to low and add in the flour all at once. Mix until just combined. It's ok if you have a few lumps! Pour the batter into your prepared tin. Bake in the middle of the oven for 25-30 minutes. The cake is done with you can insert a toothpick and it comes out clean.

Let the cake cool. While the cake is cooling prepare the icing. In a medium bowl, add the icing sugar. One teaspoon at a time add the blackcurrant juice or water and just a bit of food coloring. Mix in between each teaspoon. Keep adding liquid until your icing looks like proper frosting and is thick enough to spread but not so thick it would rip up the cake when you spread it on. (Note: you may not need all the liquid or you may need more, just mix until it feels right to you. If it gets to drippy, then add more sugar)

Let the icing sit for a minute it will harden and get shiny.

Cut the cake into squares and serve.

Top Tips!

Tottenham cake was first made by the Friends, also known as the Quakers, they sold it for a penny a slice, the pink comes **from Mulberry's grown near the church yard and that is why it's bright pink.**

You could use some diluted blackcurrant squash to make the icing, or food colouring. Completely up to you.

It's a simple and plain cake which reflects it's history and links with the Quakers who believe in a simple, honest and wholesome life where the community supports each other with kindness.. The Cadbury family (famous for chocolate) were also Quakers, they believed that the working conditions of their employees were so important and crucial to the quality of the chocolate they built an entire town around their factory with new houses, schools, shops, community centres and amenities. People loved working for Cadbury, it was a career for entire families and for many, significantly improved their lives and aspirations.

Recipe is from:

Cooking is Messy the link [here](#)

Top Tips are my own!

Sweet Short crust pastry

Ingredients

500 g plain flour , plus extra for dusting
100 g icing sugar , sifted
250 g butter , cut into small cubes
1 lemon , zest of (optional)
2 large free-range eggs , beaten
1 splash milk



Method:

Sieve the flour into a bowl and sieve the icing sugar over the top. Using your hands, work the cubes of butter into the flour and sugar by rubbing your thumbs against your fingers until you end up with a fine, crumbly mixture. This is the point where you can spike the mixture with interesting flavours, so mix in your lemon zest.

Add the eggs and milk to the mixture and gently work it together till you have a ball of dough. Flour it lightly. **Don't work the pastry too much at this stage or it will** become elastic and chewy, not crumbly and short. Flour your work surface and place the dough on top. Pat it into a flat round, flour it lightly, wrap it in cling film and put it into the fridge to rest for at least half an hour.

Short crust pastry

Ingredients

225g plain flour
100g butter, diced
pinch salt

Method:

Sift the flour into a large bowl, add the butter and rub in with your fingertips until the mixture resembles fine breadcrumbs.

Stir in the salt, then add 2-3 tbsp water and mix to a firm dough. Knead the dough briefly and gently on a floured surface. Wrap in cling film and chill while preparing the filling

Sweet or Savoury Whirls

1 pack of ready rolled puff or flaky pastry (it comes on grease proof paper that you keep it on to help you roll it tightly).

Spread the pastry on a floured board.

Grease a baking sheet and have a sharp knife ready.

Sweet rolls:

Cover the pastry in a thin layer or your chosen ingredients – spread with jam, chocolate spread – sprinkle with raisins, cinnamon and sugar – use **mincemeat if it's a festive treat** – add marshmallows, chocolate buttons – whatever you want or have in the cupboard.

Savoury rolls:

As above but this time think pizza toppings – peppers, onions, tomato, tuna, ham but always Cheese – lots of cheese. Pesto and cheese is delicious.

Roll up so you have a long sausage – make sure you roll it as tight as you can.

Slice carefully into 1cm rolls and place on the baking sheet – bake for about 15mins in the oven – but keep and eye on them – especially if they have sugar or jam – the more ingredients in your rolls the longer they may take to bake.

Meat Patties

Ingredients

drizzle of oil

One small onion finely chopped

Two garlic cloves, crushed

250g beef mince

potato cut into 1cm/½ in cubes

2 tsp turmeric

2 tbsp tomato purée

few thyme sprigs (dried ½ tsp)

2 tbsp hot pepper sauce

500g block short crust pastry (or make your own, see recipe below)

1 egg



Method:

Heat the oil in a pan, add the onion and cook for 5 mins.

Add the garlic and beef, turn up the heat and cook until the meat is browned.

Add the potato, half the turmeric, the purée and thyme, plus 200ml water.

Cover and simmer for 15 mins, then remove the lid and cook for 5 mins more.

Add the hot pepper sauce and leave to cool.

Heat oven to 220C/200C fan/gas 7.

Roll out the pastry to the thickness of a £1 coin. Cut out 6 x 15cm circles, using a small plate as a guide.

Divide the mince between the circles, piling it up on one side.

Mix the egg with the remaining turmeric, brush around the edge of each circle, then fold over and use a fork to seal the edges.

Arrange on a baking tray lined with baking parchment, brush with a little more egg and bake for 20-25 mins.

You can make any meat or vegetable mix that you like, we **made them "bite size"**, using the largest round cookie cutter you have.

Just don't over fill them with whatever filling you choose. Here are some tasty ideas.

- Pizza – cheese, pepperoni, peppers and onions.
- Beef and chopped veg to **make a "Cornish pasty"**
- Goats cheese, with roasted vegetables
- Some pre-cooked fruit like apples and a small dollop of ready-made custard
- Cheese and potato (with some spring onions)
- Baked beans and sausage
- Jam (be careful, let it cool before you eat it) you can also add custard

Cheese and Herb Scones

Ingredients

- 450g (1 lb) self raising flour
- 10g (1/2 oz) baking powder
- 1 teaspoon salt
- 10g (1/2 oz) mature Cheddar cheese
- 10g (1/2 oz) dried mixed herbs
- 1 teaspoon English mustard
- 50g (2 oz) butter (or cooking margarine)
- 110ml (4 fl oz) milk
- 110ml (4 fl oz) water



Method

- Preheat the oven to 230 C / 210 C Fan / Gas 8. Line a baking tray with parchment.
- Put the flour, baking powder, salt, dried herbs, mustard and cheese into a mixing bowl and mix until well combined. Add the butter and rub through with your fingers until the mixture resembles breadcrumbs.
- Make a well in the middle of the flour mixture and pour in a little at a time the water and milk and stir until the mixture forms a ball and until you have ran out of milk and water. (If the mixture looks dry add a tiny bit of water but not so that it looks wet.)
- Knead for about 2 minutes on a floured surface. Roll the dough out on a floured surface and cut into twelve 7.5cm (3 in) rounds and put on your baking tray. Try to cut the scones as close together as you can so you can fit more scones out of the mixture. Re-roll the dough and cut more scones until you have no dough left.
- Bake in the oven for about 17 minutes. Keep an eye on your scones to make sure that they do not burn

Basic Scone Recipe

- 225g/8oz self-raising flour
- pinch of salt
- 55g/2oz butter
- 25g/1oz caster sugar (omit if savoury)
- 150ml/5fl oz milk
- 1 free-range egg, beaten, to glaze

Tips:

When rolling them out be gentle, the harder you are the flatter they will be, most people use a cutter, it can limit the rise, so use a sharp knife and have square ish ones if you want.

Method:

- Heat the oven to 220C/425F/Gas 7. Lightly grease a baking sheet.
- In a bowl rub the butter into the flour gently with cool hands until the mix is clear of lumps.
- Add the sugar and stir until well mix.
- With a knife – add a little milk at a time until the mix forms a ball.
- Turn out onto a floured surface, gently roll until about 1 inch (1.5 cm) thick and cut into circles.
- Place on a baking sheet and brush with beaten egg or milk.
- Place in the oven for 12-15 mins.

Easter Rocky Road Recipe:

Ingredients

200g good quality milk chocolate
125g golden syrup
100g unsalted butter
60g crushed biscuits
A handful of marshmallows (optional)
100g mini chocolate eggs/maltesters or
other "left over" chocolates
Coloured sprinkles



Method:

- 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.

Irish Soda Bread

Ingredients

375g strong stoneground wholemeal flour
75g plain flour, plus a little extra for dusting
1 level teaspoon bicarbonate of soda
1 level dessertspoon fine salt
1 x 284ml carton buttermilk
75ml water



Begin by placing the dry ingredients in a large roomy bowl, mix to combine, then add the buttermilk followed by the water. Start mixing; first with a spatula then finish off with your hands, to form a soft dough. All you do now is shape the dough into a ball, adding a dusting of flour if needed and place it on the baking sheet and pat it down a little.

Cut a third of the way through the loaf with a sharp serrated knife, one way, then do the same the other way, forming a cut cross which will form the loaf into four crusty sections. Then dust with flour and bake straightaway in the centre of the oven for 40 minutes then cool it on a wire rack.

Basic Chocolate Sponge Recipe

Ingredients

225g/8oz butter or margarine, softened at room temperature

225g/8oz caster sugar

4 medium eggs

168g/6oz self-raising flour

58g/2oz Coco powder

Pinch of salt

milk, to loosen (if required).

Method:

- 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.

A classic chocolate sponge recipe, perfect for a tray bake or layer cake. Cover with chocolate icing (see below) for a little decadence fill with cherry jam and fresh cream!

Chocolate Butter Icing

200g butter, softened

400g icing sugar

10 tbsp cocoa powder

2 tbsp milk

Whisk the butter alone until it is slightly pale and very very soft.

Carefully sieve in the icing sugar and cocoa powder a bit at a time fully mixing before adding more.

Add a little milk to soften if it becomes stiff.

Basic Vanilla Sponge Recipe

Ingredients

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).

Method:

- 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.

A classic Victoria sponge has strawberry or raspberry jam in the middle and a dusting of icing sugar – nothing more! But add butter icing or fresh cream for a special treat!

Vanilla Butter Icing

140g/5oz butter, softened

280g/10oz icing sugar

1-2 tbsp. milk

1 tsp Vanilla Flavour plus any colouring

Whisk the butter alone 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 the vanilla flavouring a little at a time to reach the desired effect, also the case with the colouring which is optional.

Flapjacks

Ingredients

225g of oats

50g of butter

75g of sugar

3 tbsp of golden syrup

and

any other dried fruits, chocolate chips

or "stuff" that you like



Method

Place the butter, sugar and syrup in a pan.

Melt ingredients until liquid

Add the oats into the pan, and stir

Place the mixture into a tin

Bake for 25 mins, until golden brown

Leave to cool for 10 - 15 mins

Easy chocolate Fudge

Ingredients

400g dark or milk chocolate (about 50% cocoa solids)

·397g can Carnation Condensed Milk

·25g butter

·100g icing sugar

·55g roasted chopped nuts (optional)

You will also need...

20cm square tin, lined with baking parchment

Method

Break or chop the chocolate into small chunks and place in a non-stick saucepan with the condensed milk and butter. Melt the ingredients gently over a low-medium heat, stirring occasionally until smooth and silky. (Want to know how to make fudge without a hob? You can also melt it in the microwave in 10-20 second bursts, stirring frequently).

Sieve in the icing sugar and mix thoroughly (you can use an electric whisk if you like). Press the fudge into the tin and smooth over the top with the back of a spoon. Press the nuts into the surface, if using.

Chill in the fridge for 1 hour until set, then cut it into squares. Store in an airtight container in the fridge for up to two weeks.

