

## RECIPES FOR DOMESTIC CLASSES

### GINGERBREAD

175g (6 oz)	Chilled butter
200g (7 oz)	Light muscovado sugar
350g (12 oz)	Plain flour
1tsp	Bicarbonate of soda
2tbsp	Ground ginger
1tbsp	Ground cinnamon
2tbsp	Golden syrup
1	Egg

Preheat oven to 190C, fan 170C, Gas 5.

Mix together flour, bicarbonate of soda, ginger and cinnamon. Rub in the butter. Stir in sugar, syrup and egg. Gather mixture together and knead lightly until smooth. Chill.

Dust work surface with flour and roll out the dough. Cut out your gingerbread man or men using a cardboard template or a shaped cutter - slide onto one or more baking sheets and bake until just tinged brown on edges (10 - 12 minutes for smaller men, 15 - 20 minutes for a large one).

Decorate using coloured royal or purchased writing icing to draw faces and stick small sweets and dragees as buttons etc.

**CHEESE SCONES**

225g (8 oz)	Self raising flour
Pinch	Salt
50g (2 oz)	Margarine
About 110ml (4 fl oz)	Milk (to bind, depending on flour make)
50g (2 oz)	Grated cheese (plus a little for decoration if desired)

Sieve flour and salt into a bowl. Rub in margarine until mixture looks like bread crumbs. Add cheese. Mix with enough milk to give a fairly soft, light dough. Turn onto a floured board and knead lightly. Roll out until 12mm (½ in) thick and cut into rounds with a 5cm (2 in) plain cutter.

Place on greased baking tray. Sprinkle a little grated cheese on top if desired. Bake for 8 to 10 minutes at 230°C (450°F, gas mark 8). Cool on a wire tray.

**BROWNIES**

185g (6½ oz)	Unsalted butter
185g (6½ oz)	Dark chocolate, broken into pieces
3	Eggs
275g (9 oz)	Caster sugar
40g (1½ oz)	Cocoa powder
85g (2¾ oz)	Plain flour
50g (2 oz)	White chocolate, chopped
50g (2 oz)	Milk chocolate, chopped

Melt the butter and dark chocolate together in a microwave or over simmering water. Whisk eggs and sugar together until pale and about double original volume (can take up to 8 minutes!).

Pour cooled chocolate into egg mixture and fold very gently together until mixture becomes mottled dark brown – aim is to marry them without knocking the air out. Sift cocoa and flour over evenly then fold gently again until mixture looks nice and fudgy. Stir in the chopped chocolate. Pour into a lined 20cm (8 in) square tin and ease into the corners with a spatula.

Bake at 180°C (350°F, gas mark 4) for 25 minutes until surface has a papery crust. Leave to cool completely in tin. Cut into quarters then each quarter into 4 again.

**TEABREAD**

350g (12½ oz)	Dried mixed fruit
270g (9½ oz)	Self raising flour
200g (7 oz)	Dark brown soft sugar
2	Eggs, beaten
1tsp	Ground cinnamon
350ml	Strong tea

Cover the fruit with the tea and leave to soak overnight. Mix in all the other ingredients.

Bake in a loaf tin at 170°C (330°F, gas mark 3) for 1½ hours.

Cool on a wire rack.

**VICTORIA SANDWICH**

170g (6 oz)	Caster sugar
170g (6 oz)	Margarine
170g (6 oz)	Self raising flour
3	Eggs
	Raspberry jam
	Caster sugar to dredge

Heat oven to 180°C (350°F, gas mark 4). Grease two 175mm (7 in) sandwich tins.

Cream fat and sugar until pale and fluffy, add the eggs, then the flour. Place half the mixture in each tin and level with a knife. Bake both cakes on the same shelf, just above oven centre, for about 20 minutes or until they are well risen, golden and firm to the touch.

Turn onto wire rack. When cool, sandwich with jam and sprinkle top with caster sugar.

**SULTANA CAKE**

110g (4½ oz)	Butter or margarine
120g (5 oz)	Caster sugar
225g (9 oz)	Self raising flour
1 tsp	Vanilla essence
2	Eggs, lightly beaten
pinch	Salt
150ml (5 fl oz)	Milk
110 - 175g (4½ - 6½ oz)	Sultanas

Cream fat, sugar and vanilla essence. Beat in the eggs. Sift flour and salt and add to creamed mixture alternately with milk, ending with flour, until smooth. Add sultanas

Pour into prepared, lined 15-18cm (6 - 7 in) cake tin. Bake at 180°C (350°F, gas mark 4) for about 50 minutes.

**SHORTBREAD ROUND**

170g (5½ oz)	Butter
150g (6 oz)	Plain flour
125g (4½ oz)	Caster sugar
65g (2½ oz)	Cornflour

Cream butter and sugar together. Slowly mix in the plain flour and the cornflour.

Knead together and press into 20cm (8 in) round tin.

Bake at 160°C (325°F, gas mark 3) for 35 - 40 minutes.

Dust with caster sugar.