

## MINI CLAFOUTIS -

{Recipe from cookbook *Step by Step desserts* by Caroline Bretherton and Kristan Raines (2015)}

Oven Temperature: 200°C/ 400°F/ Gas 6

Prep Time: 35 mins

**Makes 12**

### INGREDIENTS:

2 Tbsp butter, melted and cooked, plus extra for greasing

75g (2 1/2 oz ) plain flour

75g (2 1/2 oz ) caster sugar

2 eggs, separated

120ml (4fl) whole milk

120ml (4fl) double cream, plus extra for serving

1 tsp vanilla extract

48 raspberries, about 175g (6oz) in total icing sugar, for dusting

Special Equipment : 12- hole deep muffin tin

METHOD in *Step by Step* book:

1. Preheat the oven to 200°C (400°F / Gas 6). Grease the muffin tin with extra butter and set aside. Place flour and caster sugar in a bowl and mix well. Add egg yolks and butter, whisking constantly until well combined.
2. Add the milk and cream, a little at a time and whisk until smooth and well incorporated. Stir in the vanilla extract. Place egg whites in a separate bowl and whisk to form soft peaks. Fold them into the batter and mix until just combined.
3. Place the tablespoon of batter in each hole of the muffin tin. Top with 4 raspberries each and pour over the remaining batter, making sure that its evenly distributed. Bake the mini clafoutis on the top shelf in the oven for about 20 mins, until golden brown on top and from to the touch.
4. Remove from the oven and leave them to rest for 10 minutes. Run a knife around the edge of each clafoutis to loosen and turn them out of the tin. Then place them on a wire rack to cool room temperature. Dust with icing sugar and serve with double cream. Best served on the same day.



## SCONES -

{Recipe from *Hamlyn's New All Colour Cookbook* by The Hamlyn Publishing Group Limited (1986)}

Oven Temperature: 220°C / 425°F / Gas 7

Prep & Cook Time: 25 mins

**Makes 8 OR 16 [ Depends the size of your cutter]**

Ingredients:

225g (8 oz) plain flour

3 tsp baking powder

pinch of salt

50g (2 oz) butter or margarine

25 g (1 oz) caster sugar

scant 150ml / 1/4 pint milk plus

milk to glaze

METHOD in *Hamlyn* book:

1. Sift the flour, baking powder, and salt in a bowl. Rub in the butter or margarine until the mixture resembles fine breadcrumbs, then stir in sugar.
2. Mix in enough milk to make a soft dough. Turn on to a floured surface and knead very lightly.
3. Roll out the dough to about 1 inch/ 1/2 in thick and cut out 8 rounds using a 6cm/ 2 1/2 in cutter, re-rolling the dough as necessary.
4. Place on a greased baking tray and brush with milk. Bake in a hot oven for 10-12 minutes or until well risen and golden brown. Cool on wire rack. Serve with butter or whipped cream and jam.

NOTE:

- Depending on the size of the cutter, you can also make mini ones. Which for an Afternoon Tea party I would recommend doing.



## SANDWICHES -

For the sandwiches I used sourdough bread, as I find it's not too heavy. I prepared the fillings before I assembled the sandwiches, its best to make the sandwiches at the end because nothing is worse than eating a soggy sandwich.

For Afternoon Tea its best to have small sandwiches as you have alternative treats. To make the small sandwiches instead of using two slices of bread, I used one and cut it in half. Worked just as well.

- **Egg Mayonnaise** - 4 hard boiled eggs, 3 Tbsp of mayonnaise, ½ cup chopped parsley, salt/pepper (mix all together)
- **Guacamole**- 2 avocados, 1 tomato, ½ onion, 1 clove garlic, olive oil, salt/pepper, lemon and another tomato sliced (depends on how many your making). BLEND in food processed tomato, onion, garlic. Mash avocados in a bowl and then add the blended tomato mixture, salt/ pepper to season and touch it off with some lemon juice.
- **Salmon w/cream cheese**- 150 grams of cream cheese, lemon juice, parsley (dill is better choice), salt/pepper, and salmon. Mix cream cheese, lemon juice, parsley salt and pepper. To assemble the sandwich spread the cream cheese mixture then add the salmon.

### NOTE:

- Depending on how many sandwiches your making, the amount of ingredients may vary.



## APPLE CRUMBLE MUFFINS -

{Recipe from <https://www.trufflesandtrends.com/home/2015/12/23-apple-crumb-cake?rq=apple%20cinnamon> [2015] by Leah blogger of Truffles and Trends }

Ingredients from **TRUFFLES AND TRENDS:**

### **Cake:**

3 cups flour  
1 1/4 cups granulated sugar  
1/2 cup light brown sugar, packed  
1/2 teaspoon salt  
1/2 teaspoon cinnamon  
1 tablespoon baking powder  
4 eggs  
1 1/4 cups oil  
1/4 cup orange/apple juice  
2 teaspoons vanilla extract  
Optional: 1 cup chopped walnuts

### **Filling:**

5 tart apples (Cortland, Macintosh, Fuji, Pink Lady, Granny Smith, Honey Crisp etc.)  
2 teaspoons cinnamon  
2 tablespoons sugar  
1 teaspoon lemon juice

### **Crumb Topping (optional):**

1 cup flour  
1/3 cup sugar  
1/2 teaspoon cinnamon  
1/4 teaspoon salt  
1 teaspoon vanilla extract  
5-6 tablespoons oil

Preheat oven to 350 F. Grease and flour a large tube pan or line a 9x13 inch pan.

METHOD from **TRUFFLES AND TRENDS:**

**Cake:** In a large bowl, mix together the flour, sugars, spices, and baking powder. Make a well and add in the wet ingredients, mixing until combined. If using, stir in chopped walnuts last.

**Filling:** Peel and slice the apples into half moon slices and place into a medium bowl. Add in the cinnamon, sugar, and lemon juice and stir to coat evenly.

**Crumb Topping:** In a small bowl, mix together dry ingredients. Add in vanilla extract and oil and mix with your hand or a fork till crumble forms.

1. Pour half the cake batter into your prepared pan evenly. Layer the apple filling over the batter. Pour the rest of the batter over the apples. If using, sprinkle the crumb topping on top.

Bake cake for 50-70 minutes (less time for 9x13 pan, more time for tube pan), or until a toothpick inserted has a few crumbs. If you notice the crumb topping is getting too dark during baking, cover top loosely with a piece of foil and continue baking. Let cake cool about 20 minutes before releasing from tube pan and slicing.

### **NOTE:**

- In the recipe it says to pour half the batter into the prepared tin, then the apples, again the batter and then the crumble. However if your making these into muffins I would say don't do this process. What will happen is that the muffins will over flow, and it will be hard to take out of the casing. What I suggest is to pour the batter into the casing, add the apple and then the crumble. With this batter you should get 24 muffins, and should be ready in 20 mins (when they are golden brown)



