



Claire Evans

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Baking presentation notes – Food scale required

- To convert US all-purpose flour to self-rising UK flour, add 2 teaspoons baking powder per cup of flour. Whisk/sift before use.
- To convert US regular cake flour to self-rising UK flour, add 1 ¾ teaspoons baking powder per cup of cake flour. Whisk/sift before use.
- For recipes that call for self-rising flour in grams, make up a batch of self-rising flour according to the above and use a food scale to weigh the correct amount into the recipe.

Mary's sticky toffee pudding

Sticky, gooey and surprisingly light and easy, Mary's sticky toffee pudding is a winner.

Baked in a large dish, this is a family-sized pudding, spooned out or cut into squares to serve. For this recipe you will need a 1.7-litre/3-pint (2 quart) ovenproof dish and an electric whisk (handheld mixer). Each serving provides 927 kcal, 9g protein, 88g carbohydrates (of which 60g sugars), 59g fat (of which 36g saturates), 1.5g fibre and 1.9g salt.

By Mary Berry
From Mary Berry Everyday

Preparation time
less than 30 mins

Cooking time
30 mins to 1 hour

Serves
Serves 6

Ingredients

- 100g/3½oz/7 Tbsp. butter, softened, plus extra for greasing
- 175g/6oz light muscovado (brown) sugar
- 2 large free-range eggs
- 225g/8oz self-raising flour
- 1 tsp baking powder
- 1 tsp bicarbonate of soda
- 3 tbsp black treacle (or dark molasses)
- 275ml/9½fl oz full-fat milk
- double cream (whipping cream) or vanilla ice cream, to serve

For the sauce

- 100g/3½oz/7 Tbsp. butter
- 125g/4½oz light muscovado (brown) sugar
- 1 tbsp black treacle (or dark molasses)
- 300ml/10fl oz pouring double cream (whipping cream)
- 1 tsp vanilla extract

Method

1. Preheat the oven to 350F/180C/160C Fan/Gas 4. Butter a wide shallow 1.7-litre/3-pint/2 quart ovenproof dish.
2. Put the butter, sugar, eggs, flour, baking powder, bicarbonate of soda and treacle into a mixing bowl. Beat using an electric handheld whisk (mixer) for about 30 seconds or until combined. Pour in the milk gradually and whisk again until smooth. Pour into the prepared dish. Bake for 35–40 minutes or until well risen and springy in the centre.
3. To make the sauce, put all the ingredients into a saucepan and stir over a low heat until the sugar has dissolved and the butter has melted. Bring to the boil, stirring for a minute.
4. To serve, pour half the sauce over the pudding in the baking dish. Serve with the cream or ice cream.

Recipe Tips

This recipe can be cooked up to a day ahead and reheated. The sauce can be made up to 3 days ahead, cover and store in the fridge.

HAIRY BIKERS' APPLE AND BLACKBERRY CRUMBLE

Ingredients

- 3 eating apples, peeled, quartered and cored
- 2 Bramley cooking apples, peeled, quartered and cored
- 2tsp cinnamon
- 100g demerara sugar
- 300g blackberries
- 175g plain flour
- 1tsp cinnamon
- 140g soft brown sugar
- 35g porridge oats
- 180g cold unsalted butter

Method

- Put the quartered apples in a bowl and shuffle them around to mix them up a bit. Mix the cinnamon with the sugar in a separate bowl. Put half the apples in an oven dish and sprinkle with a third of the sugar mixture. Add the blackberries and sprinkle with the second third of sugar mixture. Cover with the remaining apples and add the remaining sugar and cinnamon mixture.
- To make the crumble topping: Put the flour and cinnamon in a bowl and mix well, then stir in the sugar and the oats. Cut the butter into small cubes, add to the mixture and rub it in with your fingertips until the mixture is the texture of breadcrumbs. Lay the crumble mixture on top of the fruit.
- Preheat the oven to 325°F, 170°C, gas 3 and bake the crumble for about 40 mins. Keep an eye on the top. The sugar should go golden, not black. Serve with custard.

Yorkshire Rhubarb Gingerbread

This is a blissful Yorkshire marriage between two regional soul-mates: **Rhubarb and Gingerbread**. There is a gooey layer of rhubarb and crystallised ginger running through the centre of this cake.

Ingredients

- 4 oz butter
- 2 oz (55g) caster sugar
- 1½ oz (70g) black treacle
- 4 oz (100g) self-raising flour
- ½ teaspoon bicarbonate of soda
- 3 level teaspoons of ground ginger
- 1 egg, beaten
- 1 ¼ pound rhubarb, cut into small pieces
- 6 oz (170g) crystallised ginger, roughly chopped
- Milk to mix

Method

1. Preheat oven to a moderate 350 F/ gas mark 4/180 C
2. Grease and line with greaseproof paper a 6-inch square shallow cake tin
3. Melt the butter, sugar and treacle together in a pan over a low heat, then remove from the heat
4. Sift together the flour, bicarbonate of soda and 1 level teaspoon of the ground ginger and stir this into the pan
5. Let the mixture cool then stir in the beaten egg and enough milk to give a soft consistency
6. Spoon half the mixture into the tin and top evenly with chopped rhubarb and crystallised ginger and sprinkle over the remaining 2 level teaspoons of ground ginger
7. Top with the remaining gingerbread mixture and spread it evenly over the rhubarb & ginger
8. Bake for about 60 – 90 minutes or until a skewer inserted comes out clean.
9. Cut into squares when cold.

From *Margaret's Baking Journey Around the British Isles* by Margaret Bacon

Toad-in-the-Hole

What a humorous name for this traditional British country casserole. I always imagine it served for lunch at Mr. Toad's mansion in the children's story The Wind in the Willows. Here the popover batter is poured over hunks of cooked plain or smoked sausages. As the casserole bakes, the sausage pieces peek out the top of the golden puff, hence the name. If you are having company for brunch, make a double batch and use a paella pan; it looks beautiful.

Serves 5

1 cup milk

½ cup water

3 large eggs

1½ cups unbleached all-purpose flour

¼ teaspoon salt

1½ pounds fresh or smoked sausages, such as pork sausages, breakfast sausages, turkey Italian sausages, chicken apple sausages, or bangers

5 tablespoons unsalted butter or margarine, cut into 5 pieces

¼ teaspoon dried thyme leaves

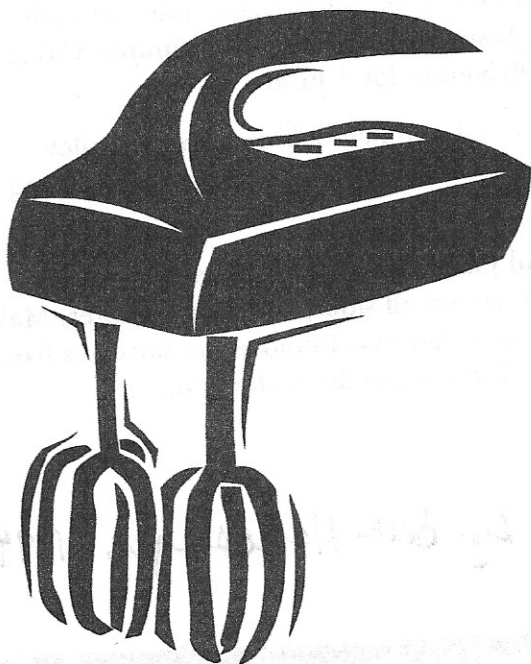
¼ teaspoon cayenne or fresh-ground white pepper

Few splashes Worcestershire sauce

- 1 • In a deep bowl, using a whisk, hand rotary beater, or hand-held immersion blender, or in a food processor, beat the milk, water, eggs, flour, and salt together until smooth. Beat on high speed until bubbly, 2 minutes. Cover the batter with plastic wrap and refrigerate for 1 hour.
- 2 • Preheat the oven to 425°F. Butter a 13-by-9-inch baking dish or shallow ceramic casserole. You can also cook this dish in a 12-inch cast-iron frying pan.
- 3 • Pierce each sausage with a fork, and place it in a heavy frying pan. Over medium-high heat, brown the sausages on all sides, about 10 minutes. Make sure they are cooked through but not dried out. Remove the sausages from the pan and cut into 2-inch pieces. Reserve any fat in the pan.

From The Best Quick Breads by Beth Hensperger, 1994

- 4 • Arrange the pieces of butter in the baking dish or casserole dish and place the pan in the oven to melt the butter, about 3 minutes. Stir the thyme, cayenne, and Worcestershire sauce into the cold batter with a whisk. Remove the pan from the oven with heavy oven mitts and pour in any reserved fat from the sausages. Arrange the sausage pieces over the bottom of the pan and pour the batter over them. Bake the casserole for 10 minutes, then reduce the oven temperature to 375°F and bake for an additional 18 to 25 minutes, until golden brown and puffy. Serve at once, cut into big squares or wedges.





Info

The Hairy Bikers' Cornish Pasty

PTIH

Serves

Makes 1 large pasty

Prep time

1 to 2 hours

Cooking time

30 minutes to 1 hour

Tags

[Starters & Snacks](#) [Pies & Pastries](#)

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Ingredients

For the pastry

- 225g / 1/2lb plain flour, plus extra for dusting
- 1 tsp baking powder
- 1 tsp salt
- 60g / 2oz unsalted butter
- 1 free-range egg, yolk only
- 60ml / 2.5fl oz water
- 1 free-range egg, beaten, for glazing

For the filling

- 50g / 2oz swede, finely chopped
- 150g / 5.5oz potato, peeled and cut into cubes
- 50g / 2oz onion, finely chopped
- 100g / 3.5oz rib-eye steak, cut into small pieces
- 1 tbsp chopped fresh parsley
- salt and freshly ground black pepper

rutabaga

Method

1. For the pastry, pulse the flour, baking powder, salt, butter and egg yolk in a food processor until the mixture resembles breadcrumbs.
2. Gradually add the water, a tablespoon at a time, mixing continuously until the mixture just comes together as a dough. (You may not need to use all the water.) Roll the dough into a ball, then wrap it in cling film and chill in the fridge for an hour.
3. Meanwhile, for the filling, bring a pan of salted, boiling water to the boil. Add the chopped swede and potato and cook for 4-5 minutes, until tender, then drain well, refresh in cold water and set aside.
4. Preheat the oven to 180C/350F/Gas 4.
5. Roll the chilled pastry out onto a clean, floured work surface. Cut a large disc from the pastry using a dinner plate as a template. Place the onions in a line down the middle of the pastry disc. Spoon the chopped steak on top, then spoon the cooked potato and swede over it. Sprinkle with the chopped parsley and season, to taste, with salt and freshly ground black pepper.
6. Brush the edge of the pastry disc with some of the beaten egg. Draw the edges of the pastry together and crimp them with your fingers to seal so that the seal sits on top of the filling. Using a knife, make a small hole in the top of the pastry and brush all over with the remaining beaten egg.
7. Place the pastry onto a baking tray and bake in the oven for 25-30 minutes, or until golden-brown.

BIRTHDAY CUSTARD SPONGE

by Nigella. Featured in FEAST

INTRODUCTION

This cake - simple and homespun, and not above using Bird's Custard Powder for its buttercream filling - has been an essential part of birthday celebrations in my house since my children were little.

INGREDIENTS

Makes: up to 12 slices

FOR THE SPONGE

- 1½ cups all-purpose flour
- 3 tablespoons custard powder
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- 4 large eggs
- 2 sticks soft butter
- 1 cup superfine sugar
- 2 - 3 tablespoons milk

FOR THE BUTTERCREAM FILLING

- 1 cup confectioners' sugar
- 4 teaspoons custard powder
- ¾ stick soft unsalted butter
- 1½ teaspoons boiling water (from recently boiled kettle)

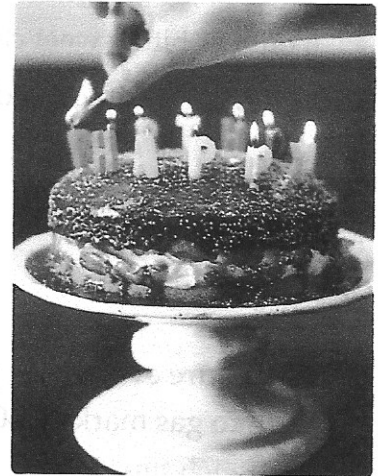


Photo by James Merrell

FOR THE CHOCOLATE ICING

- ¼ cup water
- ¼ cup golden syrup or light corn syrup
- ⅔ cup superfine sugar (or use 50g if using milk chocolate)
- 6 ounces bittersweet chocolate
- 1 packet hundreds and thousands - nonpareils

METHOD

FOR THE CAKE

1. Make sure everything you need is at room temperature before you start. Preheat the oven to gas mark 4/180°C/160°C Fan/350°F, and butter and line two 20cm / 8 inch sandwich tins.
2. Put all of the above ingredients except the milk, into a food processor. Process to a smooth batter, and then add the milk a tablespoon at a time to make a soft dropping consistency. Divide between the two cake tins and bake for 20 minutes. The cakes will have risen and feel spookily puffy; this is because of the cornflour in the custard powder.
3. Let the tins sit on a cooling rack for 5 minutes and then turn them out on to the rack, peeling away the paper.

FOR THE BUTTERCREAM ICING

1. Process the confectioners' sugar and custard powder to get rid of any lumps, and then add the butter, processing again to make the buttercream come together.
2. Feed the boiling water down the funnel with the motor running to make the filling easier to spread.
3. Then sandwich the cooled sponges together with the custardy buttercream.

FOR THE CHOCOLATE ICING

1. Combine the water, syrup and sugar in a saucepan, stirring to dissolve over a low heat.

2. Let it come to the boil and then take it off the heat.
3. Break up the chocolate into small pieces if you are not using chocolate buttons (as I do for cooking, but good quality not confectionary standard), and then add to the pan, swirling it around to cover in the hot liquid. Leave to melt for a few minutes, and then whisk the icing to make it smooth and shiny. Pour over the buttercream filled cake, letting it drip down the sides, and then sprinkle generously with the hundreds and thousands before the icing sets.
4. Prong with candles, light them and sing.

From *Margaret's Baking Journey Around the British Isles*
by Margaret Bacon

RICHMOND MAIDS OF HONOUR

One traditional story tells us that one day during a stroll through Hampton Court, King Henry VIII came across a group of maids of honour – which included Anne Boleyn. The maids, attendants to the Queen, were eating cakes.

One of the cakes was offered to the King who tasted it and declared that it was delicious and wished to know its name. At the time, the mid 1520s, it had no name, so he decided that they should be called 'Maids of Honour.'

The cakes were the invention of the pastry cook to Catherine of Aragon, Henry's first wife, and for more than 200 years the recipe was a closely kept secret.

INGREDIENTS

- 8oz PUFF PASTRY
(see recipe on page 151)
(If you are short of time,
use ready made pastry)
- 8oz CURD OR COTTAGE
CHEESE
- 3oz SUGAR
- 2oz CURRANTS
- GRATED RIND OF 1 LEMON
- 1/2 oz BLANCHED ALMONDS
(chopped)
- 1 EGG (beaten)
- 2 TEASPOONS BRANDY
- 1/2oz BUTTER (melted)

METHOD

PRE-HEAT OVEN 190°C/375°F/GAS 5

Rub the cheese through a fine sieve into a mixing bowl.

Add the sugar, currants, lemon rind, chopped almonds, egg, brandy and butter.

Mix well to combine the ingredients thoroughly.

Roll out the pastry and cut into rounds to line 16 greased patty tins.

Half fill the cases with the curd mixture.

Bake in the pre-heated oven for 20-30 minutes until golden brown.

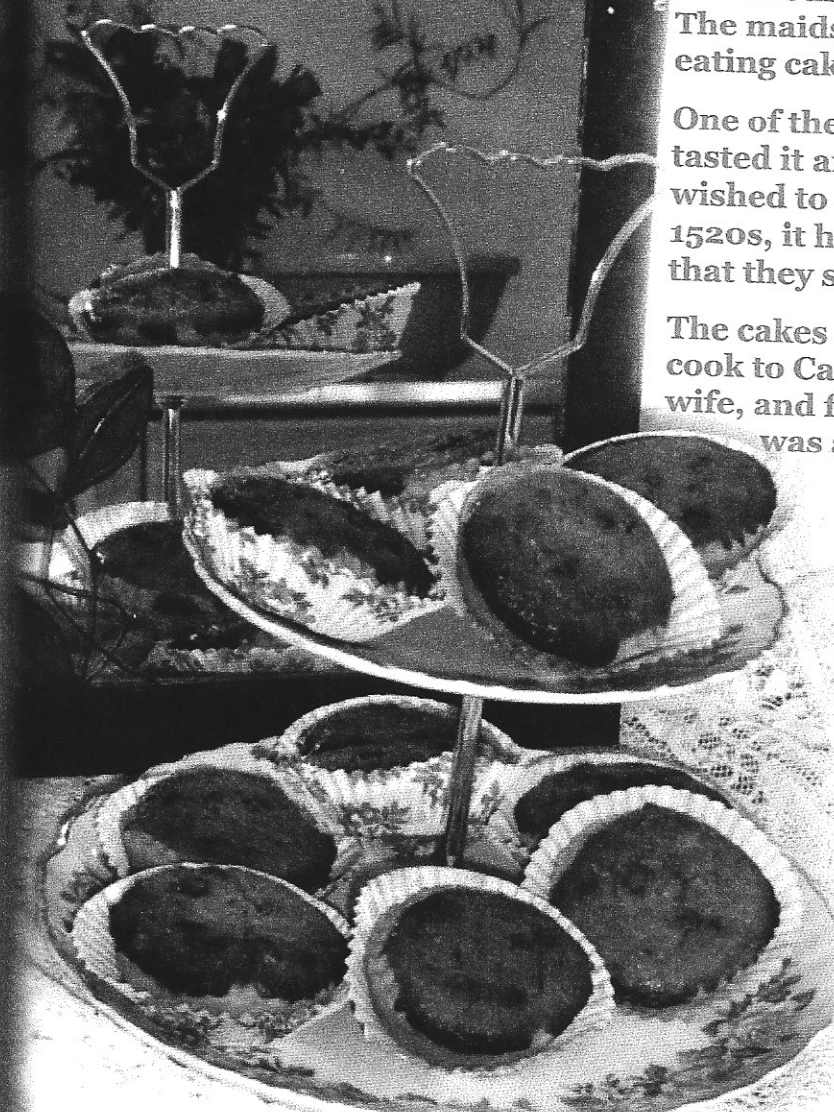
Carefully transfer them to a wire cooling rack.

Don't be alarmed if they sink a little, that is normal.

SPRINKLE ON A LITTLE ICING SUGAR

powdered

large tart, more shallow than muffin



Bakewell tart

This is a modern version of the Bakewell pudding, which is made with puff pastry and has a custard-like almond filling. It is said to be the result of a 19th-century kitchen accident and is still baked in the original shop in Bakewell, Derbyshire. This very popular, tart-like version is simpler to make and is a favourite dessert and teatime treat all over England.

Serves 4

For the pastry

115g/4oz/1 cup plain (all-purpose) flour

pinch of salt

50g/2oz/4 tbsp butter, diced

For the filling

30ml/2 tbsp raspberry or apricot jam

2 whole eggs and 2 extra yolks

115g/4oz/generous ½ cup caster (superfine) sugar

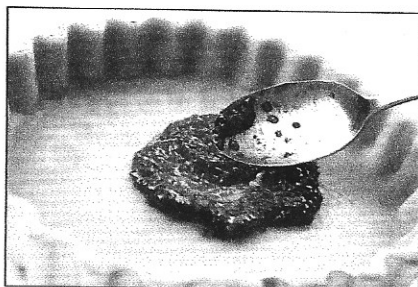
115g/4oz/½ cup butter, melted

55g/2oz/½ cup ground almonds

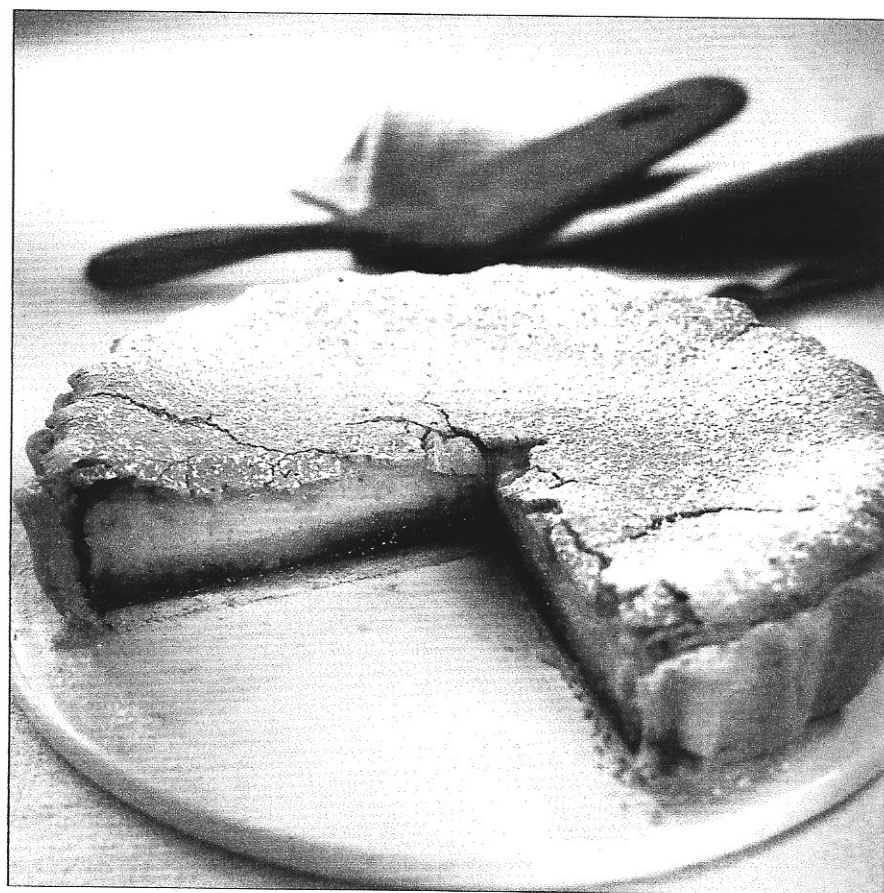
few drops of almond extract

icing (confectioners') sugar, to dust

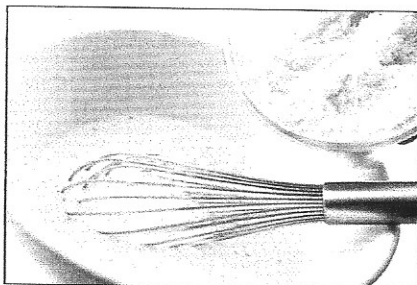
1 Sift the flour and salt and rub in the butter until the mixture resembles fine crumbs. Stir in about 20ml/2 tbsp cold water and gather into a smooth ball of dough. Wrap and chill for 30 minutes. Preheat the oven to 200°C/400°F/Gas 6.



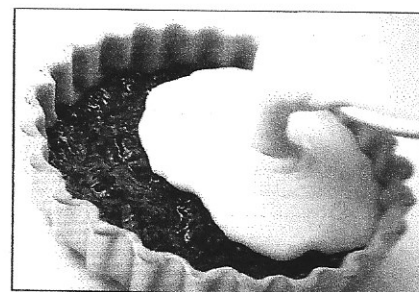
2 Roll out the pastry and use to line an 18cm/7in loose-based flan tin (pan). Spread the jam over the pastry.



3 Whisk the eggs, egg yolks and sugar together in a large bowl until the mixture is thick and pale.



4 Gently stir in the melted butter, ground almonds and almond extract.



5 Pour the mixture over the jam in the pastry case (pie shell). Put the tart into the hot oven and cook for 30 minutes until just set and browned. Sift a little icing sugar over the top before serving warm or at room temperature.

Christmas pudding

By

Leiths School of Food and Wine

From

Leiths How to Cook

Serves

8

Photographer

Peter Cassidy

The fruit for this pudding needs to be prepared a day ahead of steaming.

Ingredients

Quantity	Ingredient
60g	mixed dried apricots and dried figs
1	lemon
50g	raisins
30g	currants
50g	sultanas - <i>golden raisins</i>
20g	chopped mixed peel
75ml	brown ale
1/2 tablespoon	rum
1	teabag - <i>Strong tea, not Lipton</i>
30g	prunes
60g	butter, softened, plus extra to grease
1/2	small dessert apple
20g	blanched almonds
85g	soft dark brown sugar
1/2 tablespoon	treacle - <i>dark molasses</i>
1	small egg, at room temperature
30g	self-raising flour
1/4 teaspoon	ground mixed spice
pinch	ground cinnamon
small pinch	freshly grated nutmeg
small pinch	ground ginger
small pinch	salt
60g	fresh white breadcrumbs

Method

1. Roughly chop the apricots and figs. Finely grate the zest from the lemon, then squeeze the juice from half the lemon. Put the raisins, currants, sultanas and mixed peel into a bowl and add the ale, rum and lemon zest and juice. Cover and leave to soak overnight. Make a pot of tea with the teabag and leave to cool. Put the prunes in a separate bowl, pour over the cold tea and leave to soak overnight.
2. When ready to steam the pudding, grease a 1 litre pudding basin with butter. Prepare the saucepan for steaming and the cover for the pudding.*
3. Drain the prunes, discarding the tea, then coarsely chop them and add to the fruit and beer. Grate the unpeeled apple and finely chop the almonds.
4. Put the butter and sugar into a large bowl and cream together until pale and fluffy. Stir in the treacle.
5. Beat the egg and gradually add to the creamed butter and sugar, beating well after each addition.
6. Sift the flour, spices and salt together over the mixture. Add the breadcrumbs and fold in with a large spoon. Stir in the nuts, dried fruit and soaking liquor.
7. Spoon the mixture into the buttered pudding basin and level the surface. Cover with the greaseproof paper and foil and secure under the rim, leaving a string handle to make it easier to lift the pudding.
8. Place the pudding basin on the trivet in the steamer and pour in enough boiling water to come at least halfway up the sides of the basin (not touching the foil). Place the pan over a medium heat and ensure the water is bubbling gently, but still not coming into contact with the foil.
9. Put the lid on the pan and steam the pudding for 8 hours, checking the water level in the saucepan frequently and topping up with hot water to ensure it doesn't burn dry.
10. After 8 hours, lift the pudding carefully out of the steamer and remove the string and greaseproof paper cover. Wearing oven gloves, invert a serving dish over the bowl and turn both over together. Give the pudding basin a sharp shake, which should release the pudding, and carefully remove the basin. Serve the Christmas pudding with brandy butter or custard.

A note on steaming and reheating...

- The first few hours of steaming are the most important, so make sure it maintains a good, steady boil. Once the pudding is cooked it can be cooled intact, with the foil still on, and kept in a cool place for a few months. To reheat the pudding, steam it as above for 2–2½ hours.

To make your own brandy butter...

- Beat 75 g butter until well softened. Sift in 75 g icing sugar (or use caster sugar if you prefer a slightly granular texture) and beat again until light and fluffy. Gradually beat in 3 tablespoons brandy and scoop into a serving bowl.

For an orange flavoured version, use Cointreau in place of the brandy and add the grated zest of ½ orange as you beat the butter to soften it.

Tags:

[Leiths School of food and wine](#)

* you can use a small Pyrex bowl for steaming. Cover with a layer of waxed paper & tin foil, then tie with butcher's twine to secure.

National Trust fruit scones

Learn to bake our world-famous fruit scones. Scones are best baked on the day of serving, but you can rub the margarine into the flour and sugar and store the mixture in the fridge in a plastic box, ready to add the egg and milk at the last minute.

Ingredients

- **450g/1lb** self-raising flour
- **115g/4oz/ 1/2 cup** soft margarine
- **85g/3oz** caster sugar
- **85g/3oz** sultanas
- **1** egg, beaten
- **200ml/7fl oz** milk
- Strawberry jam and clotted cream to serve

Method

1. Preheat the oven to 400°F/200°C/gas mark 6. Add the flour and margarine to the bowl of an electric mixer and rub in the margarine until the mixture resembles fine crumbs. Stir in the sugar and sultanas.
2. Add the egg and gradually mix in 150ml/¼ pint of the milk to make a soft dough. Knead lightly on a floured surface then roll out thickly to a generous 2cm/¾ inch thickness, or two fingers.
3. Stamp out circles using a 7cm/2¾ inch fluted biscuit cutter and transfer the scones to a lightly oiled baking sheet.
4. Knead the trimmings and continue rolling and stamping until you have made eight scones.
5. Brush the top of the scones with a little of the remaining milk, then bake for 10–15 minutes until well risen and golden brown.
6. Serve warm, split and topped with jam and clotted cream.

Instant Pot Clotted Cream Recipe

Rate this recipe

Yield: makes 1 pint

22 ratings

Prep Time: 12 hours

Cook Time: 8 hours

Category: breakfast, tea

Cuisine: British

Author: Sue Moran

Instant Pot Clotted Cream Recipe ~ how to make authentic homemade clotted cream in the Instant Pot ~ spread on scones, it's a British tea time tradition!

Ingredients

- 2 pints of non-ultra pasteurized heavy cream, make sure to find non-ultra pasteurized cream for this

Instructions

1. Note: I like to plan to start my Instant Pot clotted cream in the morning, when I wake up. That way I can put it in the refrigerator before I go to bed and wake up to a finished product!
2. Pour the cream directly into the Instant Pot. Close the lid (no need to set the vent, we're not pressure cooking.) Press the YOGURT button and press until it says BOIL.
3. When the machine beeps, and has reached the boil stage, press the KEEP WARM button and let it go for 8-10 hours. I let mine go for 10 hours.
4. Turn the machine off and remove the pot. Let cool at room temperature without disturbing. Then refrigerate the pot, as is, for 12 hours.
5. Carefully scoop off the thickened layer of clotted cream, leaving the thin liquid behind. It's ok if you get some of the thinner liquid into your clotted cream, you can mix it in.
6. Spoon your cream into a glass jar. You can leave as is, or stir it together to make it creamier.
7. Enjoy within 2 weeks.
8. The leftover liquid can be used to make scones.

Notes

If you don't have an Instant Pot, see my original post on [How To Make Homemade Clotted Cream](#) in an oven.

*Recipe from [The View from Great Island]<http://theviewfromgreatisland.com>] All images and content are copyright protected. If you want to use this recipe, please link back to this page.