

Bake Do

Easy baking for difficult times



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DISCLAIMER: I have cooked all of the recipes in this book, but they have not been checked and tested in the same way that recipes in a professional cook book will have been. After all, this isn't a professional cook book :) Come with a sense of adventure, and leave with the spoils.



Laura Sach

this is all her fault

Bake do

I am not a chef. I'm not even a cook. In fact, most of my time I spend on a computer, writing learning materials to teach kids to code.

I have always loved cooking. Right from the early days of baking cakes with my Gran (where I mostly just ate the ingredients), through the wilderness years of university where my official title was "grater of cheese" as I couldn't be trusted with anything else, to now.

Cooking and baking is what I do when I have a day off. I find it relaxing to follow the instructions and satisfying when I see the results of my creations. I am by no means an expert, there have been misguided attempts at 'off-roading' (no, ginger flapjack isn't very nice), total disasters (the vegan chocolate cakes with 10oz of cocoa) as well as cakes fit to sell in a hotel or be eaten at a wedding.

This book is an attempt to share some of the things I have learnt on my journey, for anyone yet to tread this path. I've tried to use the same clear explanation style I use for teaching code, to explain the recipes. I hope that this book reaches someone who needs it.

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You can't beat a homemade cake, there is something charming about the rough edges and imperfect bits that you just don't see in the ones bought from the shops.



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Fed up with the same old snacks from the shops? Whip up your own at home in no time.



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Other stuff

I know 'other stuff' isn't a proper category, but there are a few other recipes that I really like that aren't cake or snacks, and it's my book, so here they are!

Measurements

The recipes in this book come in a variety of measurements - some are in ounces and pints, some are in grams and millilitres and some are in handfuls. You might find this a bit strange, but this is because I am sharing with you a collection of my favourite recipes which have been handed to me or I've osmosed throughout the years. Most of these recipes I have made time and time again, and converting them to a different set of measurements just for consistency's sake just wouldn't feel right.

In any case, any reasonable set of scales will carry measurements in both ounces and grams, and most measuring jugs cater for both millilitres and fluid ounces.

For some of the recipes, I don't tell you quantities - for example, I don't tell you how much bacon to put in a quiche. I refer you in these situations to the advice of my friend Leela, who sagely put it as *"you can never have too much cheese"*. This is a choose your own adventure cook book. You may not have the 'right' quantity - that doesn't mean don't make the recipe. Where I have specified a quantity, that's because it will make a difference to a recipe if your quantities are out. Where I haven't, it's up to you.

But I don't have that...

This book is called 'Bake do' for a reason - food items, kitchen equipment and experienced family members are in short supply at the moment. Don't let this stop you - you're basically baking's answer to MacGyver!

KIT LIST

oven

baking tray

loaf tin

muffin tin

square tin

saucepan

measuring jug

greaseproof paper

wooden spoon

mixing bowl

pastry cutter

wire cooling rack

scales

I've compiled a kit list of things you'll need in an ideal world to complete the recipes in this book. However, this isn't an ideal world, so here are some ideas for alternatives.

Baking tray - If you don't have one, you could use the grill pan minus the rack, or a big rectangular cake tin lined with foil.

Loaf tin - You can still make the recipe, but put it in a tin you do have. Be aware that using a shallower tin will mean you need to reduce the cooking time.

Measuring jug - Find a clean container you know the volume of (e.g. a washed out juice bottle, milk bottle etc) and estimate.

Muffin tin - Use a fairy cake tin, but be mindful that it is less deep, so you can't fit as much in and you need to cook for a shorter time.

Oven - Most of these recipes do require an oven, however there are a few 'no bake' recipes and a microwave one so don't despair!

Pastry cutter - Cut around a cup or mug.

Square tin - Any old cake tin. Flapjack doesn't care if it's round.

Wire cooling rack - Use the grill pan rack. Make sure you clean it thoroughly first, no one needs cakes that taste of bacon.

Storecupboard substitutions

I can remember receiving a 'storecupboard cookbook' to wish me well as I left for University. This book was a massive disappointment, as the author's impression of what would be in my storecupboard didn't exactly match up well to a bottle of ketchup, two tubs of Ben and Jerry's and a huge bag of frozen carrots I'd enthusiastically bought in a bid to be healthy. (Those suckers got chucked out when I left halls at the end of the year...)

Here are some possible substitutes for ingredients:

Butter - Most of the time if a recipe says to use butter, you can safely use something like sunflower spread. The flavour will be different but it's the fat that you need. I wouldn't recommend it in recipes where butter is a large component of the flavour, such as shortbread.

Caster sugar - This is largely about the size of the sugar crystals - caster sugar is much finer. The world won't end if you use granulated sugar, your cake will just be slightly more textured.

Eggs - Long known by vegans, you can replace eggs with apple sauce in recipes where the egg is used to bind the ingredients together. This won't work in all recipes (don't try apple sauce in a quiche!) but as a general rule, add about 3 tablespoons of apple sauce per egg in cakes.

Plain flour - If there is a small amount of plain flour in a recipe, you can substitute ground almonds. This is obviously quite an expensive substitution, and no good for those with allergies.

Self raising flour - Self raising flour is plain flour with raising agent added to it. Add 2tsp of baking powder to 150g/6oz of plain flour to replace self raising flour.

Cake

.....
I've put this section first because it's my favourite, and we could all use a bit of a pick-me-up from time to time. Of course, not all comfort should come with calories, but everyone can make cakes - even if you don't have an oven you can still rustle up a fridge cake.
.....



Use up rhubarb

YOLO Rhubarb Cake

I called this a YOLO cake because I was given some rhubarb and I had no idea what to do with it so I made up a recipe. YOLO = You Only Live Once.

Preheat oven to **180°C (350°F, Gas mark 4)**.

- 1 Chop up the rhubarb into small pieces
- 2 Mix the butter and sugar until combined.
- 3 Add the egg, salt, half of the flour and baking powder and half of the yoghurt and mix together. Then add the remaining ingredients and mix.
- 4 Fold in the rhubarb. You could also add some white chocolate chips at this stage if you have them.
- 5 Cook for approximately 45 minutes until the cake looks golden brown. Leave in the tin to cool, the finished cake will be squidgy.

INGREDIENTS

- 3 sticks** rhubarb
- 115g** butter or margarine
- 215g** sugar
- 1** egg
- 250g** plain flour
- pinch** salt
- 1tsp** baking powder
- 115g** natural yoghurt or creme fraiche



Sweet Pastry

INGREDIENTS

8oz self raising flour

5oz butter

2oz sugar

1 egg

Rub the butter into the flour. Add the sugar. Beat the egg lightly and then tip it into a well in the mixture, then combine with a knife.

This pastry does not appreciate being rolled out lots of times - roll out half, then cut out what you need, then repeat.

It's particularly good for mince pies or jam tarts. Cut out circles, place in a greased muffin tin and fill with jam or mincemeat. Cook for 10-15 mins at **200°C (400°F, Gas mark 6)**.



Flapjack

INGREDIENTS

10oz butter

6oz (brown) sugar

2tbsp golden syrup

2tsp lemon juice

14oz porridge oats

pinch salt

Melt the butter, sugar and syrup in a large saucepan over a low heat until there are no lumps.

Remove the pan from the heat and stir in the lemon juice, oats and salt. Press into a square tin lined with greaseproof paper and bake for 20 mins at **180°C (350°F, Gas mark 4)**.

Leave the flapjack in the tin until it is completely cold before even attempting to remove it.


 No bake

Fridge Cake

This is the biggest cheat out there. No one is sad if you bring a rocky road to a party, and it's about 10 minutes of effort. Winner!

- 1 Bash up the biscuits by putting them in a food bag and banging them with a rolling pin. Leave some chunks, not just crumbs.
- 2 Melt the chocolate. You can do this in a microwaveable bowl by putting it in on 20 second increments, stirring in between, until melted. Do not be tempted to set a long time and leave it.
- 3 Separate to the chocolate, melt the butter and syrup together in the microwave using the same method.
- 4 Combine all ingredients in a large bowl and mix.
- 5 Press into a square tin lined with greaseproof paper and put in the fridge for at minimum two hours (but better overnight).

INGREDIENTS

- cheapo chocolate
- 200g** (think Asda smart-price)
- 100g** raisins
- 150g** butter
- 200g** digestive biscuits
- 2-3tbsp** golden syrup

EXTRAS (either-or!)

- 100g** mini marshmallows
- 100g** smarties or other chocolates
- 100g** nuts

Cupcakes

I'm going to let you into a secret - making good looking cupcakes is really easy, especially if you cheat. You can make them look a million dollars by using fancy cases, a piping bag and a pound shop cake box.

Here's the most basic of recipes - choose your own adventure.

Preheat the oven to **180°C (350°F, Gas mark 4)**.

- 1 Mix together the butter and sugar until they are completely combined with no lumps. I usually do this in a mixer, but if you don't have one a bowl and spoon works just fine.

- 2 Sieve in the flour and baking powder, then add the eggs and vanilla essence and mix until it is combined. Don't beat the mixture, you just want to combine it.

- 3 Place your muffin cases in the muffin tin and spoon an even amount of mixture into each case. Try not to over fill the cases as this will make the cakes erupt over the edge, or get mixture around the sides as it will burn.

- 4 Cook for 20 minutes. When time is up, check the cakes look uniformly golden brown on top. If they look a bit pale or a bit molten in the middle they aren't ready yet, so put them on for another few minutes and keep checking until they are golden brown.

- 5 When the cakes are cool enough to touch, take them out and cool them on a wire rack if you have one. If you don't but you have a grill, use the grill pan rack!

- 7 When the cakes are cool, you can ice them. I like tubs of premade icing which you can get from most supermarkets. If you want the cakes to look really fancy, pipe the icing on with a piping bag. If you don't fancy that, you can just spread the icing on top with a knife - dip the knife in a mug of boiling water to warm it and the icing will spread much more easily.

- 8 Top with sweets, chocolates, sprinkles, whatever takes your fancy. The cakes in the picture have salted caramel icing, chocolate sprinkles and a mini "Munchies" sweet on top.

INGREDIENTS

8oz self raising flour

8oz sugar

8oz margarine

4 eggs

1 tsp vanilla essence
(optional)

2 tsp baking powder

Top tip: you need 2oz of flour, sugar and butter, and about half a tsp of baking powder per egg. To make fewer cakes, adjust the quantities accordingly.

EXTRAS

1 tub premade icing

12 muffin cases

sweets, chocs or
sprinkles for topping





Traybake

This is a total cheat because it's the exact same recipe as the cupcakes on the previous page, but it works perfectly well in a normal tin if you don't have a muffin tin, and is great for a quick birthday cake.

Preheat oven to **180°C (350°F, Gas mark 4)**.

- 1 Line a rectangular cake tin with a piece of greaseproof paper.
- 2 Follow the instructions for the cupcakes on the previous page. The tray bake may need a slight adjustment in cooking time so check it after 20 minutes and keep checking until it is golden brown.
- 3 Leave the cake to cool completely before icing it otherwise the icing will go runny. You could choose to keep the cake in its tin like the picture above (I did because had to transport this cake) but if you do, be careful not to scratch the tin when you cut the cake.

INGREDIENTS

- 8oz** self raising flour
- 8oz** sugar
- 8oz** margarine
- 4** eggs
- 1 tsp** vanilla essence (optional)
- 2 tsp** baking powder

EXTRAS

- 1** tub premade icing
- sweets, chocs or sprinkles for topping



Chewy Cookies

You know those nice cookies you can buy in supermarket bakeries in packs of 5 - do you miss those? Me too. Here's how to make them. This recipe is from the [Carnation website](#), but you can substitute the chocolate chips for whichever flavour cookies you desire. The ones above are white chocolate and raspberry flavoured.

Preheat oven to **180°C (350°F, Gas mark 4)**.

- 1 Mix together the butter, sugar and condensed milk until combined.
- 2 Sift in the flour, then stir in the extras of your choice.
- 3 Make into 9 balls and put on a baking tray on greaseproof paper. Spread the balls out well unless you want one giant cookie!
- 4 Cook for approximately 12-15 minutes until golden brown.

INGREDIENTS

- 350g** self raising flour
- 170g (half tin)** condensed milk
- 225g** butter
- 225g** caster sugar

EXTRAS

- 100g** chocolate chunks, smarties, cranberries or other filling
- or
- 200g** porridge oats and reduce flour by 200g
- 150g** raisins
- 1/2 tsp** cinnamon



Apocalypso Muffins

.....
Muffins are interesting because you make a muffin 'batter' rather than a mixture. It's not super easy to get the texture right so don't beat yourself up if you end up with a few soggy bottoms.

Preheat the oven to **180°C (350°F, Gas mark 4)**.

This recipe is based on the BBC Good Food [Fruitburst Muffins](#) recipe, except I didn't have some of the ingredients :)

- 1 Sift the flour and baking powder into a mixing bowl.

In a mixing jug, melt your butter in the microwave. When it has cooled a bit, add the eggs and lightly beat, followed by the milk and syrup.

- 2

Tip: Never combine raw egg with hot melted butter - the egg will start to cook and you'll get yucky bits of scrambled egg in your cake!

- 3 Add the wet ingredients into the bowl and mix gently with a wooden spoon. It will look really gloopy and not like a cake mixture.

- 4 Chop the apricots into strips and add them to the mixture with the raisins, coconut and cinnamon. Stir in enough to distribute them in the mixture but don't mix any more than that.

- 5 Pop the mixture into muffin cases in a muffin tin, and bake for 20-25 minutes until golden. You could also try putting the mixture directly in the muffin tin if you haven't got any cases, but grease the tin well with some butter first or they will stick.

INGREDIENTS

225g plain flour
2tsp baking powder
2 eggs
50g butter
175ml milk
100ml golden syrup
140g raisins
140g dried apricots
50g dessicated coconut
1tsp cinnamon

Quick & Easy



Scones

Preheat oven to **200°C (400°F, Gas mark 6)**.

- 1 Sieve flour into a large bowl, then mix in the sugar and salt
- 2 Rub the butter into the flour with your fingers until there are no lumps. You don't have to use butter from a block - I have also made these with spreadable butter with no problems.
- 3 Make a small 'well' in the mixture. Pour some milk into the well and mix with a spoon. Repeat until all milk is combined.
- 4 Using your hands, press out the dough on a floured surface to a height of about 1.5cm. Cut out the scones -- I used a 6cm pastry cutter but if you don't have one you could cut around a small cup.
- 5 Place scones on a baking tray on a piece of greaseproof paper and bake for 10 minutes. To test, pick up a scone and gently tap your finger on the bottom - if it sounds like a drum, they are cooked.

INGREDIENTS

8oz self raising flour

1oz caster sugar

pinch salt

2oz butter

5floz milk



...with raisins

INGREDIENTS

3oz raisins

Throw in a handful of raisins just after step 2 of the scone recipe and mix them in. Be careful not to overcook your scones otherwise the raisins will get burnt and give a bitter taste.



...with cheese

INGREDIENTS

4oz cheese

In my opinion, the best cheese scone recipe I have tried is the [Guardian's perfect cheese scones](#).

However, that recipe is considerably more of a faff than just adding some cheese to this basic recipe. I recommend adding most of the cheese directly to the mixture just after step 2, and then scattering the rest on top of the scones just before you bake them.

Cheddar cheese is probably the easiest to get hold of, but if you can get something stronger like Red Leicester, your scones will be cheesier. You could also add a pinch of mustard powder or cayenne pepper for an extra kick.

BAKE DO



Tea Loaf

.....
This is one of my all time favourite cakes because it requires basically zero effort, and uses ingredients you are highly likely to have to hand.

My Dad used to play cricket, so every summer growing up was spent on a cricket pitch. This recipe was a favourite amongst the players for their match tea. Serve it thickly sliced, covered in butter if you like.

The night before...

- 1 Prepare the cold tea by pouring 12floz of boiling water over the tea bags. Wait until the tea goes cold then squeeze and remove the tea bags. Top back up to 12floz with more water.

- 2 Mix the dried fruit and brown sugar in a bowl, pour over the cold tea and soak the whole lot overnight.

Preheat the oven to **180°C (350°F, Gas mark 4)**.

- 3 The next day, add the flour and the egg to the soaked fruit and mix. Do not tip away any tea which has not soaked in, just mix everything together.

- 4 Put the mixture into a loaf tin lined with a strip of greaseproof paper and cook it for 1hr. To check whether the cake is cooked, insert a skewer or cocktail stick into a crack at the top. If you see raw mixture when you pull the stick out, put the tea loaf back in the oven for 5-10 mins and then check again.

INGREDIENTS

2-3 tea bags

12oz raisins or sultanas

7oz brown sugar

10oz self raising flour

1 egg

Snacks

.....
Store bought snacks are boring. I mean, they are OK for those times when you're in a rush and you need something on the go, but let's face it - no one's going anywhere these days! Bake yourself up some snack joy with these easy recipes.
.....



Sausage Rolls

My mum makes these every Christmas and it's amazing how something so simple can become a tradition that brings so much joy.

INGREDIENTS

- 1 sheet of ready rolled puff pastry
- 6 sausages, or a pack of sausagemeat
- 1 egg

Preheat oven to **180°C (350°F, Gas mark 4)**.

- 1 Microwave the pastry for 10secs to unroll it without it cracking.
- 2 If you are using actual sausages, slit the skin down the side with a knife, peel it back and squeeze out the sausage meat. Bin the skin.
- 3 Lay a thinner-than-a-sausage layer of sausage meat down the shorter side of the pastry. Roll the pastry over the sausage, then paint a line of beaten egg onto the pastry where it overlaps itself.
- 4 Cut down the line and press the join together, then cut into smaller rolls. Brush the tops with beaten egg. Repeat until all of the pastry is used.
- 5 Cook on a baking tray covered in greaseproof paper for approximately 20 minutes until the sausage rolls are golden brown.



Mini Quiches

.....
*I'm not going to lie, this recipe isn't the best quiche recipe in the world.
 If you want a really good quiche recipe check out [James Martin's Quiche Lorraine](#) recipe for a luxurious deep cream-filled quiche. This is your basic 'stuff in the fridge' type recipe, but it's still good.*

Preheat the oven to **180°C (350°F, Gas mark 4)**.

- 1 Thoroughly grease a 12 hole muffin tin with butter. Don't be tempted to skip this step unless you enjoy prising quiches out of a tin with a spoon.

- 2 Cut the pastry into circles using a cutter, or a cup if you don't have one, and settle them into the holes in the muffin tin. You probably won't use all the pastry. Bake them blind (this just means "without the filling in") for 5 minutes. They may puff up slightly, this is OK.

- 3 Turn down the oven to **160°C (320°F, Gas mark 3)**.

- 4 Beat together your eggs and milk in a bowl or jug.

Prepare your filling - you can use whatever you have in the cupboard, and you won't need a lot for this quantity of quiches.

Make sure the filling you choose is 'ready to eat' - for example don't put raw mushrooms in a quiche, fry them first.

- 5
 - Cheddar cheese and onion
 - Bacon, olive and feta - make sure the bacon is cooked!
 - Bacon and tomato
 - Mushroom

If you want the quiche to look a bit fancy, sprinkle some dried herbs over the top. I normally opt for oregano.

- 6 Place a small amount of filling in each pastry shell and spoon over approximately a dessert spoon of the egg mixture.

- 7 Bake in the oven for 20 minutes, then check. If the quiches don't look brown on top, leave it in a little longer until it does.

INGREDIENTS

- 1 sheet** ready rolled short-crust pastry
- 1** egg
- 125ml** milk (or cream if you have some)
- ...plus filling of your choice!



Whatever Swirls

.....
These are actually called palmiers, but it seems that you can basically fill them with almost anything that makes a sensible combination and you'll come out with a tasty snack. I'd recommend including some kind of cheese - the ones you see here are leftover brie and caramelised onion, but I bet bacon would be great or maybe cheddar and jalapeños?

Preheat the oven to **180°C (350°F, Gas mark 4)**.

Heat a tablespoon of oil in a pan on a medium heat. Meanwhile, chop the onion into small pieces.

- My top tip - cut the onion in half through the root, place the
- 1 flat side on the chopping board and then make cuts all the way across, pointing towards but not including the root. The onion will stay in one piece. Now turn your knife 90 degrees and cut from the top towards the root. You'll end up with lots of little pieces, and it won't slip about or come to bits!

- 2 Put the onion in the pan with the brown sugar and leave it on a low heat to caramelise, stirring occasionally so it doesn't stick.

- 3 Tear or chop up the brie into small slices or chunks.

Unroll your puff pastry and put it in front of you in portrait mode.

- 4 Imagine it has five columns, and spread brie and onion down the whole length of the pastry in columns 2 and 4.

- 5 Roll column 1's pastry over the contents of column 2. Repeat by rolling column 5 over column 4. They should meet in the middle. Squish it together a bit to make one big double roll.

- 6 With a sharp knife, chop small slices of your big roll and lay them on a baking tray on greaseproof paper. Brush the tops with beaten egg.

- 7 Bake for approximately 20 minutes until golden brown. Try to resist eating them. Fail.

INGREDIENTS

1 sheet of ready rolled puff pastry

1 onion

2tbsp brown sugar

1 egg

some brie

or whatever filling you have available!

Richard's Cheesy Biscuits

.....
My friend Richard gave me this recipe. These biscuits are incredibly more-ish, I challenge you to stop eating them.

Preheat the oven to **200°C (400°F, Gas mark 6)**.

- 1 Sieve the flour into a mixing bowl. Rub in the butter with your fingers until the mixture resembles breadcrumbs.
- 2 Stir in the salt, mustard, cayenne pepper, grated cheese and crisps (smash them up a bit in the bag before adding them).

Separate the egg yolk and add it to the mixture.
- 3 Top tip - to separate an egg yolk, get a small bowl or mug. Crack the egg into two halves and let the yolk sit in one half. The white will overflow into the mug. Tip the yolk into the other half and more white will drop out. Repeat until you only have the yolk.
- 4 Stir the mixture until it all combines into a pastry. You will need to add a couple of tablespoons of extra water, but add these VERY slowly one at a time - it will need less than you think.
- 5 Roll out the pastry to about half a cm deep.
- 6 Cut out the biscuits from the pastry - you could use a pastry cutter if you have one, or just cut it into small squares. Lay out the biscuits on a baking tray on some greaseproof paper.
- 7 Cook for approximately 12-15 minutes until golden brown. Cool on a wire rack if you have one.

INGREDIENTS

- 140g** plain flour
- 115g** butter
- 115g** cheddar cheese
- 1** bag of salted crisps
- 1** egg yolk
- pinch** salt
- pinch** cayenne pepper (or not, if you don't have it)
- ½ tsp** mustard



Other stuff

.....
Most of my favourite recipes are for cakes and snacks. Some might say I bake so I don't have to start a conversation - bringing food to an event wins you friends! Here's my 'best of the rest' recipes, the go-to's from my kitchen.
.....

Syrup sponge pudding

.....
I don't have a picture of this recipe because WHO TAKES A PICTURE OF A CAKE THEY MADE IN A MICROWAVE?! It's like the anti-Instagram of puddings - quick, cheap and tasty, but looks a bit naff. Your secret is safe with me...

- 1 Use a medium sized microwave proof bowl. Spread a decent dollop of golden syrup or jam onto the bottom of the bowl. Some of it will absorb into the cake, so don't be too stingy.
- 2 In a separate bowl, mix together the butter and sugar until combined, then add the egg, milk and self raising flour and mix.
- 3 Spoon the mixture on top of the golden syrup in the bowl.
- 4 Cover the bowl with cling film and pierce a couple of times with a knife. Put it in the microwave for 3½ minutes on full (800W).
- 5 When it is cooked, the bowl will be very hot and steam will escape when you take off the cling film, so be careful! Best spooned directly into the serving bowl and eaten with cream or custard.

INGREDIENTS

2oz butter, softened

2oz sugar

2oz self raising flour

1 egg

2 tbsp milk

golden syrup or jam

Crumble

.....
When I lived in Bath, there was an apple tree in my tiny garden. I shared some apples with my neighbours as we had far too many, and they sent me back an amazing apple and blackberry crumble. <3

Preheat the oven to **180°C (350°F, Gas mark 4)**.

- 1 Put the plain flour and butter into a bowl and rub it together with your fingertips until all of the lumps of butter are gone. It should look like breadcrumbs.
- 2 Mix in the sugar and the porridge oats.

Next it depends on what kind of crumble you are making:

Apple - Peel and chop up the apple into 50p sized pieces. Sprinkle some sugar on, as the apples can be a bit tart and arrange in the dish.

- 3 *Tinned peaches / apricots* - Drain and tip directly into the dish, chopping up smaller if necessary. You'll need about 2 cans to fill a dish of the size opposite.

Frozen raspberries / blackberries - I'd recommend using these with another fruit such as apple, rather than the main fruit. Don't bother to defrost, just chuck them in on top.

Pears - If they're in a tin, treat them like the apricots, if fresh treat them like the apple.

Plums - Chop and remove the stones. Add lots of extra sugar, plum crumble can be sharp!

- 4 Sprinkle your crumble mixture on top of the fruit, covering it fully so that there are no gaps.

- 5 Bake for about 40-45 minutes. If you're making something like a Sunday roast, it's easy to assemble this a little bit in advance and then pop it in the oven near the end so it's ready when you've eaten your main course.

INGREDIENTS

- 4oz** butter
- 4oz** sugar
- 6oz** plain flour
- 1oz** porridge oats

- apples
- tinned peaches
- tinned apricots
- frozen raspberries or blackberries
- pears
- plums



Boodle's Fool

.....
This is a bit of a random addition, but I've put it in because it's a favourite pudding that Auntie Doreen makes at Christmas. It originates from the Boodle's club in London.

- 1 Cut the sponges into pieces and arrange into the bottom of a large bowl, or into the bottom of several glasses to make individual ones.
- 2 Whip the cream - use a mixer if you have one, whipping cream by hand is exhausting! You'll know when it's ready because the cream will retain a soft peak after you remove the whisk.
- 3 Grate the rind the oranges and lemons and save it. You can do this with the side of a cheese grater that has small holes.
- 4 Squeeze the juice out of the fruit and combine it with the sugar until the sugar dissolves completely. Add most of the grated rind (the 'zest') and mix together.
- 5 Slowly, a bit at a time, whip the orange and lemon mixture into the cream until it is combined. If you do it all at once you'll get a curdled mess.
- 6 Spread the cream on top of the trifle sponges. If you saved some of the zest, sprinkle it on top as decoration.
- 6 Keep chilled (both you and the pudding) until it's time to serve.

INGREDIENTS

- 3** oranges
- 2** lemons
- 2 tbsp** sugar
- 1 pack** trifle sponges
- 600ml** whipping cream

Quick and easy



Cheaters' Tart

I can't believe this isn't more popular!

INGREDIENTS

1 sheet ready rolled puff pastry

Preheat oven to **200°C (400°F, Gas mark 6)**.

- 1 Unroll your ready rolled puff pastry sheet on a baking tray covered in greaseproof paper.
- 2 Spread your other ingredients evenly in the middle of the sheet. Leave a 2cm gap around the edges for the crust.

Ingredient combos I recommend:

- Pesto, mozzarella, tomato
- Red onion, feta, black olive (as seen above)
- Roasted vegetables, with or without goats cheese

- 3 Bake in the oven for about 20 minutes.
- 4 Profit.

...plus filling of your choice.

Make sure your filling options are 'ready to eat' - don't put raw vegetables on top and expect them to cook, fry or roast them beforehand.

Cheesecake

.....
More like...cheat's cake! Am I right? Cheesecake is actually pretty easy to make, here's my cheat version.

- 1 Put the biscuits in a food bag and bash them into crumbs with a rolling pin or other heavy object. Pour into a bowl.
- 2 Melt the butter in the microwave or in a pan on the hob. Combine with the biscuit crumbs and mix. Spread this onto the base of your dish of choice - this could be a large dish for a single cheesecake, or individual ramekins also work well. Refrigerate until you're ready to add the rest of the ingredients.
- 3 In a separate clean bowl, mix together the dairy ingredients. Sift in the icing sugar and combine.
- 4 Spread the cheese mixture over the top of the biscuit crumbs, being careful not to disturb the crumbs as you do it.
- 5 Open your tin of pie filling and spread on top of the cheese, again being careful not to disrupt the layer below.
- 6 Refrigerate until you want to eat it!
- 7 *Top tip:* To make this into a Banoffee Pie instead, add a layer of sliced bananas on top of the biscuit layer, and cover with some Carnation caramel before adding the cheese layer. Grate on some chocolate shavings on top.

INGREDIENTS

- 1 tub** cream cheese (not low fat)
- 1 tub** mascarpone (if this is in short supply, use a small pot of double cream)
- 100g** icing sugar
- 250g** digestive biscuits
- 100g** butter
- tin** blackcurrant or cherry pie filling (ready to eat)