



KEEP CALM AND BAKE SOME CAKES!

Rich fruit scones

Nothing says afternoon tea like scones. Whether enjoyed with jam and cream or just butter, these easy to make teatime treats will prove a big hit for your VE Day celebrations at home!

What you will need:

Utensils

A lightly greased baking tray	Fork
Mixing bowl	Rolling pin
A sieve if you have one	A pastry brush
A plain or fluted cutter	Cooling rack

Ingredients

- 225g (8oz) self-raising flour
- A pinch of salt
- 50g (2oz) margarine
- 25g (1oz) caster sugar
- 100g (4oz) sultanas or raisins
(try a combination of both for a delicious result)
- 1 egg beaten with enough milk to make
150ml (1/4 pint) of liquid
- A little extra flour for dusting your work surface
- Serve with Jam and cream
(optional)



Method:

1. Heat the oven to 220°C / Gas mark 7.
2. Sieve the flour and add the pinch of salt.
3. Add the margarine (cut into small pieces to help you rub it into the flour). Gently mix the flour and margarine together using the tips of your fingers to rub the ingredients together until they resemble breadcrumbs.
4. Stir in the sugar and dried fruit.
5. Add the egg and milk mixture a little at a time (you will need to leave some of the liquid to brush on the top before baking) and use the fork or your hand to gently bind the ingredients together. Keep adding the liquid until it forms a ball in the mixing bowl. It should be a soft but not sticky dough.
6. Turn out onto a lightly floured surface and use your hands to gently flatten or a rolling pin to roll to a depth of about 2cm in thickness. Use the cutter to cut out the scones and transfer to the baking tray.
7. Gather the trimmings and form into a ball and repeat the process above until you have used all of the dough, making 8-10 scones.
8. Brush the tops of the scones with the remaining egg and milk and bake near the top of the oven for 12-15 minutes. When done they will have risen slightly and turned golden brown. Remove to a cooling rack.

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us on 8 May for...*



Victory sponge cakes

Small sponge cakes are a great addition to your afternoon tea display. This recipe makes around 12 cakes - get creative by decorating with different toppings of your choice.

What you will need:

Utensils

A muffin tray (to hold 12 cakes)
Mixing bowl
An electric whisk
Sieve
12 paper cases

Ingredients

100g (4oz) margarine
100g (4oz) caster sugar
100g (4oz) self-raising flour
2 large eggs

Fillings for Butterfly cakes

Butter cream:

75g (3oz) butter or margarine
150g (6oz) icing sugar (sieved)

Raspberry jam

(can use other flavours or even lemon curd)

Sweets to decorate (optional)



Method:

1. Heat the oven to 190°C / Gas mark 5.
2. Place paper cases into muffin tray.
3. Cream the margarine and sugar together in the bowl until light and fluffy - the mixture should become slightly lighter in colour.
4. Add the first egg and a heaped spoon of the flour and beat in. Next add the second egg along with another spoon of the flour and beat again.
5. Sieve the remaining flour into the bowl and then gently fold into the mixture using a metal spoon.
6. Spoon an equal amount of the mixture into the paper cases and bake near the centre of the oven for about 15mins until golden and firm to the touch - test by gently pressing and it should spring back.
7. Remove from the tray and place on a wire rack to cool.



To decorate:

You can choose to decorate your cakes in your own way, the options are limitless!

Butterfly cakes

1. Soften the butter (or margarine) with a fork.
2. Gradually add the sieved icing sugar and cream together until all of the icing sugar has been used.
3. To fill the cakes use a sharp knife (**adults only**) and angle it slightly to cut a circular slice out of the top of the cake for the filling to go into. Make sure you leave about 1cm around the edge of the cake.
4. Cut each of these circles in half to form the wings of the butterfly.
5. Place a small amount of jam in the bottom of the hole in the cake and top with a spoonful of the butter cream.
6. Add the 2 pieces of cake to sit on the top like butterfly wings (see picture at top of the page).
7. Decorate with sweets or chocolate buttons.

